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EDITION

Holiday COOKIES

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CHEWY BROWN SUGAR COOKIES

These crispy-edged, chewy-centered cookies get a double dose of rich caramel flavor from browned butter and C&H® Light Brown Sugar. We suggest making a double batch to fill your holiday tins and jars because they'll be gone in a flash.

Makes 40 cookies

- 1¼ cups (284 grams) plus 2 tablespoons (28 grams) unsalted butter
- 2 cups (440 grams) firmly packed C&H® Light Brown Sugar
- 1 large egg (50 grams), room temperature
- 2 teaspoons (8 grams) vanilla extract
- 2½ cups (313 grams) all-purpose flour
- 1 tablespoon (8 grams) cornstarch
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon (1.25 grams) baking soda
- 1½ cups (180 grams) C&H® Powdered Sugar
- ¼ cup (60 grams) whole milk, room temperature

1. In a small saucepan, melt butter over medium-high heat. Cook, stirring frequently, until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat, and pour into a heatproof bowl; let cool to room temperature and solidified. In a small microwave-safe bowl, reserve 2 tablespoons (28 grams) browned butter.
2. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat brown sugar and remaining browned butter at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in egg until well combined. Beat in vanilla.
4. In a medium bowl, whisk together flour, cornstarch, salt, baking powder, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined, stopping to scrape sides of bowl. Using a 1½-tablespoon spring-loaded scoop, scoop dough (about 30 grams each), and place 1½ inches apart on prepared pans.
5. Bake until edges are golden brown, 12 to 15 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
6. Microwave reserved browned butter on high until melted; whisk in powdered sugar and milk until smooth and well combined. Drizzle onto cooled cookies. Let stand until glaze is set, about 1 hour. Store in an airtight container for up to 5 days.



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THE MORE COOKIES, THE MERRIER

It's the time of year to fully embrace baking season as we keep our spirits high and our ovens warm with batches of our best holiday bakes for sharing. Here, you'll find my favorite cookie recipes full of sparkly cheer with the power to uplift and make your season merry, bright, and exquisitely sweet.

Holiday traditions invite us to slow down and savor the moments we look forward to all year. Some rituals of Christmastime for me are steadfast, and my Cherry Crème Fraîche Cookies embrace a few of my favorite things: tart jewel-toned cherries, tangy crème fraîche, and crunchy Swedish pearl sugar. These little beauties taste exactly like the holidays feel.

The delicious recipes in this collector's edition are divided into delightfully distinctive categories and ready to conquer any cookie craving. First up, the "Familiar and Fun" chapter welcomes generations of family and friends to bake together to create simple-to-make and even simpler-to-eat treats packed with festive flavor. "Chocolaty and Charming" inspires and delights through indulgent creations such as Stuffed Hazelnut-Chocolate Crinkles, Cream Cheese-Stuffed Red Velvet Cookies, and Peppermint Cream Brownies. "Gingerbread and Spice" showcases a harmony of seductive spices and sweet heat, from Chinese five-spice powder and molasses to cinnamon, ginger, nutmeg, and cloves. Pistachio-Raspberry Macarons, Almond-Pecan Biscotti Cookies, and Marzipan Thumbprint Cookies in the enchanting and enticing "Nutty and Nice" chapter will be the spotlight on any cookie tray, and in "Fruity and Festive," fresh and vibrant flavors shine in Lemon-Poppy Seed-Ricotta Cookies, Fruitcake Cookie Sandwiches, Cranberry Jam Pecan Bars, and the like.

So, whether you're sharing a big batch of bakes with your nearest and dearest or saving them for yourself for pure indulgence, this dazzling array of holiday recipes has you covered. Let's herald the most wonderful time of year in the kitchen: where the reasons for the season are created and celebrated.

And remember, bake it your own!

Brian

Brian Hart Hoffman
Editor-in-Chief



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CHERRY CRÈME FRAÎCHE COOKIES

Makes about 30 cookies

Recipe by Brian Hart Hoffman

This year I'm ushering in my holiday baking with this divine recipe. It melds together a few of my favorite things: tart dried cherries, crunchy pearl sugar, tangy crème fraîche, and kirsch, a heavenly brandy made from morello cherries.

- 1 cup (142 grams) dried cherries, diced
- ½ cup (120 grams) kirsch
- ⅓ cup (76 grams) unsalted butter, softened
- ¾ cup (150 grams) granulated sugar
- 1 large egg (50 grams)
- 2 large egg yolks (37 grams)
- ½ cup (120 grams) crème fraîche
- 2½ cups (313 grams) all-purpose flour
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon (1.25 grams) baking soda
- ¼ teaspoon kosher salt
- 1 cup (200 grams) pearl sugar*

1. In a small saucepan, bring dried cherries and kirsch to a boil over medium-high heat. Reduce heat to low; cook, stirring occasionally, until almost all liquid has evaporated, 8 to 10 minutes. Remove from heat, and let cool completely.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until light and fluffy, about 2 minutes, stopping to scrape bottom and sides of bowl. Add egg and egg yolks, one at a time, beating until combined after each addition. Add crème fraîche, beating until combined and stopping to scrape sides of bowl.

3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Gently stir in cooled cherry mixture. (Dough will be sticky.) Cover and refrigerate for 30 minutes.

4. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

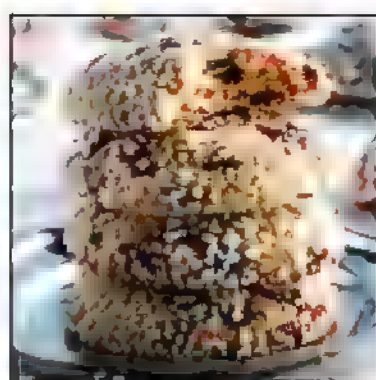
5. In a small bowl, place pearl sugar.

6. Using a 1½-tablespoon spring-loaded scoop, scoop dough (about 30 grams each), and roll into balls. (If dough is too sticky, dampen your hands with water to roll into balls.) Roll balls in pearl sugar, and place 2 inches apart on prepared pans. Flatten slightly with the palm of your hand.

7. Bake, one pan at a time, until cookies are set but not browned, 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 3 days.

*Brian uses Lars Own Swedish Pearl Sugar.

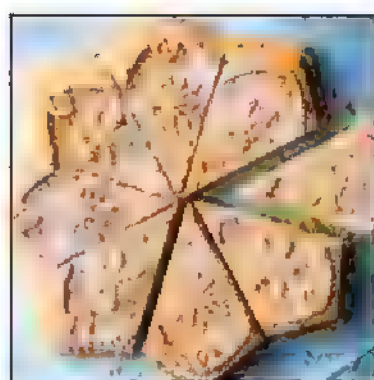
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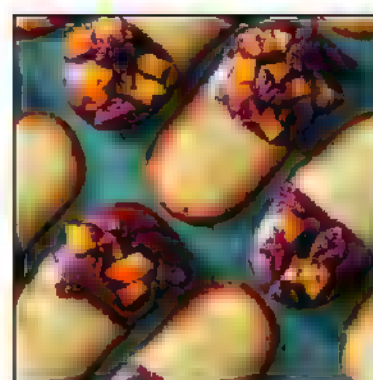
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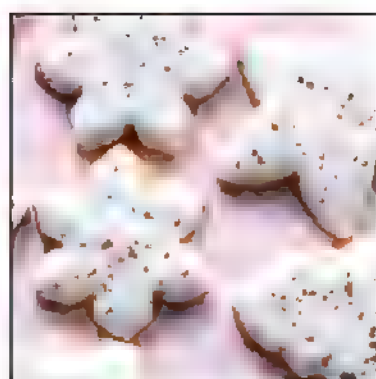
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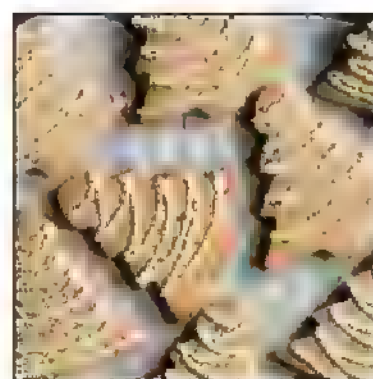
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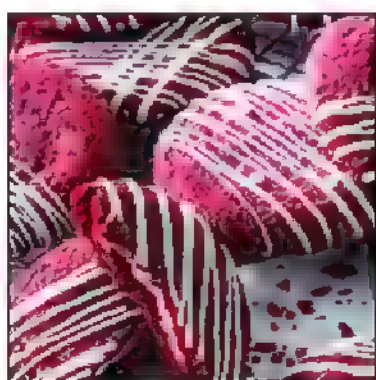
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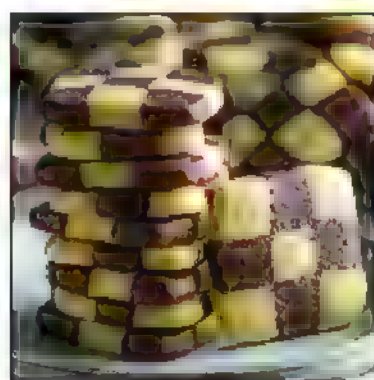
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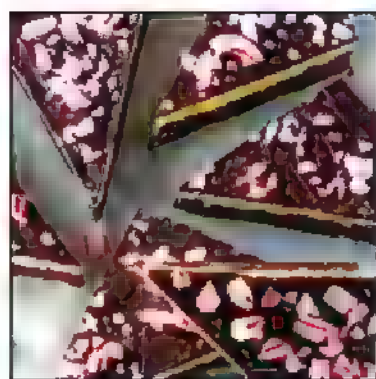
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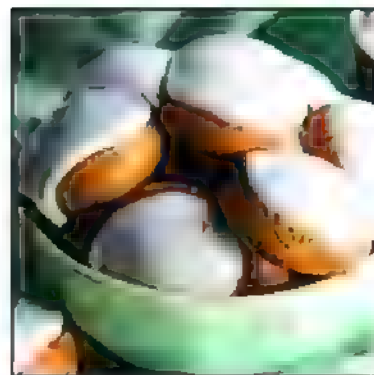
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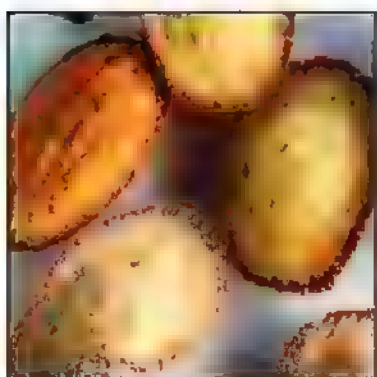
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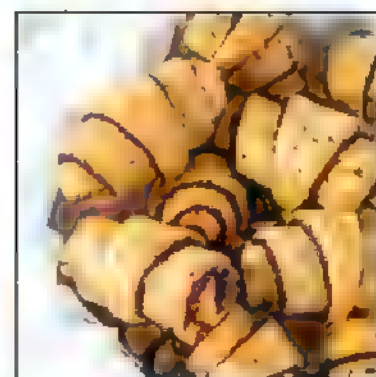
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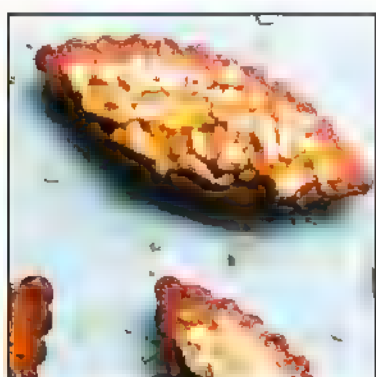
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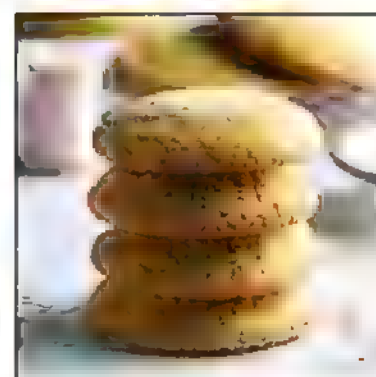
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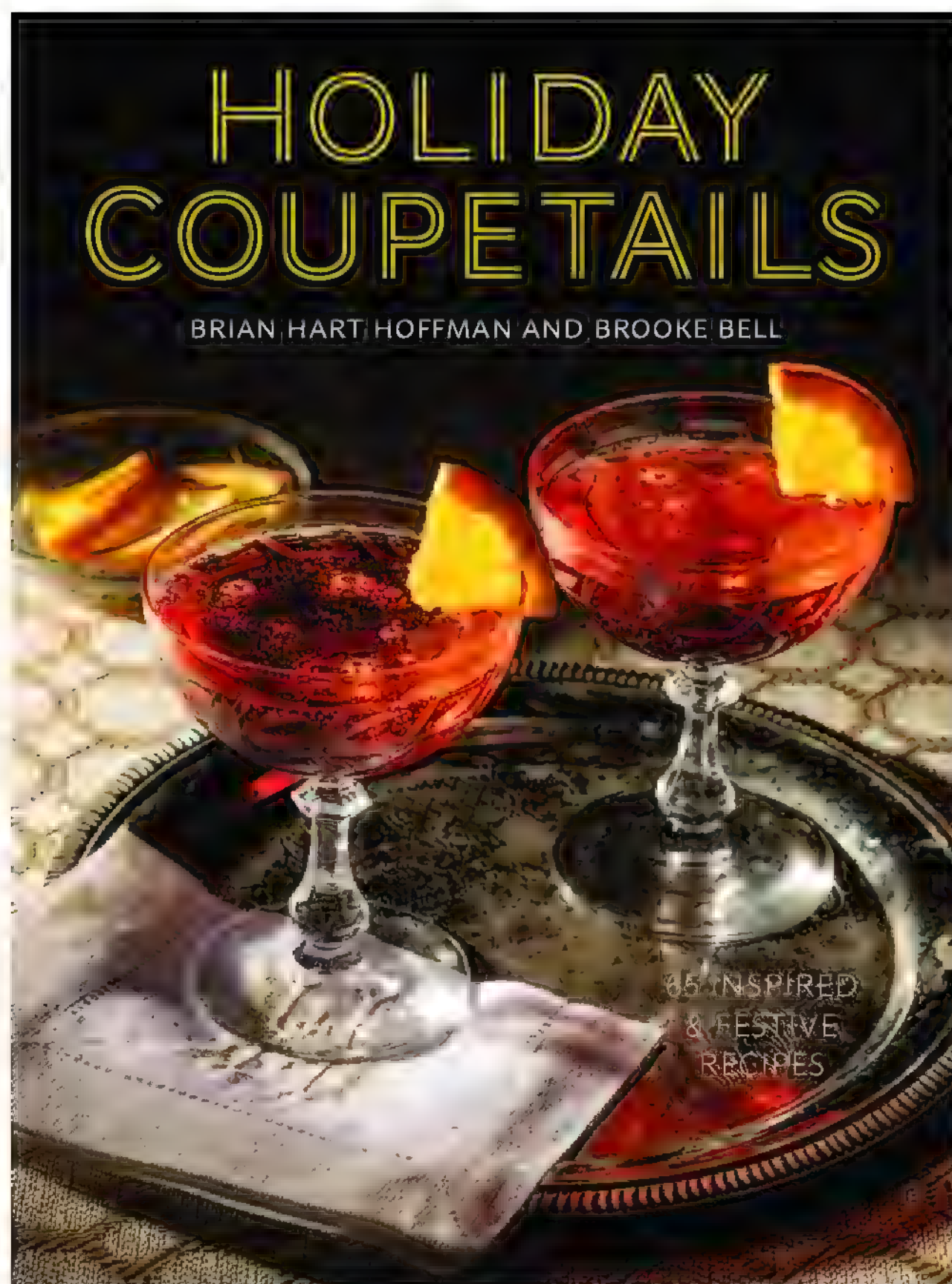
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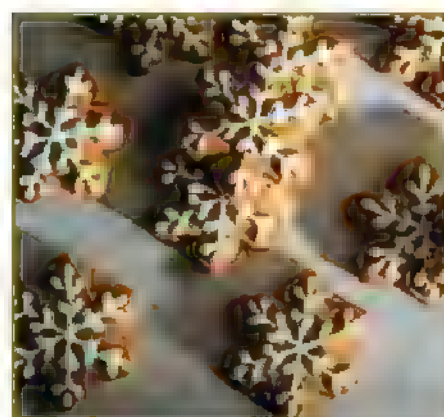


POP SOME BUBBLY AND RAISE A COUPE TO YOUR NEW FAVORITE COCKTAIL BOOK

This festive collection of cocktail recipes crafted by Brian Hart Hoffman and Brooke Bell includes seasonal flavors served up in the preferred glass of imbibers everywhere: the coupe. In addition to favorite drinks, Holiday Coupetales also offers appetizers and desserts to keep your holidays merry and bright. From warm, cozy drinks perfect for sipping fireside to big-batch cocktails and light bites ideal for holiday entertaining, this book embraces the magic of the season.



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Familiar AND Fun

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BERRY PALMIERS

Makes about 48 palmiers

These classic French spiraled treats might be the ideal holiday cookie: crisp, buttery layers of rough puff pastry swept with jewel-toned preserves and shaped into a double swirl encased in caramelized sugar. Turbinado sugar adds a magical layer of crunch, which pairs perfectly with the flaky, buttery layers that practically melt on your tongue.

- 1½ cups (377 grams) cold unsalted butter, cubed
- 3 cups (375 grams) all-purpose flour
- 1 tablespoon (9 grams) kosher salt
- ⅔ cup (160 grams) ice water
- 6 tablespoons (72 grams) turbinado sugar, divided
- 1 cup (300 grams) berry jam or preserves*
- 2 tablespoons (16 grams) cornstarch

1. Freeze cold butter for 30 minutes.
2. In the work bowl of a food processor, pulse flour and salt until combined. Add frozen butter, and pulse until butter pieces are dime-size. With processor running, gradually add ⅔ cup (160 grams) ice water just until mixture forms a ball.
3. Turn out dough onto a lightly floured surface, and shape into a rectangle. Wrap in plastic wrap, and refrigerate for at least 30 minutes.
4. Roll dough into a 20x10-inch rectangle. Fold dough in thirds like a letter. Rotate dough 90 degrees; repeat procedure twice. Divide dough in half (about 454 grams each), and tightly wrap each in plastic wrap. Refrigerate for at least 20 minutes, or freeze for up to 3 months.

5. On a lightly floured surface, roll half of dough into a 12-inch square. Sprinkle with 3 tablespoons (36 grams) turbinado sugar. Using a rolling pin, gently roll sugar into dough. Carefully turn dough so sugar side is down.

6. In a small bowl, stir together jam or preserves and cornstarch. Spread half of jam mixture onto dough. Roll up dough from two opposite sides into logs, meeting in center. Place log on its side on a baking sheet (coiled portions stacked to look similar to a capital “B”). Repeat procedure with remaining dough, remaining 3 tablespoons (36 grams) turbinado sugar, and remaining jam mixture. Freeze logs until firm enough to slice, 15 to 30 minutes.

7. Preheat oven to 400°F (200°C). Line baking sheets with parchment paper.

8. On a cutting board, place dough logs on their side. Trim ends of logs, if desired. Using a serrated knife, cut dough into ½-inch-thick slices. Place slices, cut side up, 2 inches apart on prepared pans. Freeze until firm, 10 to 15 minutes.

9. Bake until bottoms are golden brown, 15 to 20 minutes, turning palmiers over halfway through baking time. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 3 days.

*We used Bonne Maman® Cranberry-Cherry Preserves.

PRO TIP

Feel free to use your favorite flavor of jam or preserves.

CLASSIC SHORTBREAD

Makes 8 cookies

Time to break out your favorite yuletide molded cookie pans. Thanks to this dough's wet nature and soft crumb, it holds its shape and design better than any other cookie on the block.

$\frac{3}{4}$ cup (170 grams) unsalted butter, softened
 $\frac{1}{2}$ cup (60 grams) confectioners' sugar
1 teaspoon (4 grams) vanilla extract
 $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
 $1\frac{1}{2}$ cups (188 grams) all-purpose flour
Garnish: confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, about 1 minute. Add confectioners' sugar, vanilla, and salt; beat until smooth, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add flour, beating until combined and stopping to scrape sides of bowl. Increase mixer speed to medium, and beat until very light and fluffy, about 5 minutes. Cover and refrigerate for 30 minutes.

2. Spray a 6-cup shortbread pan* with baking spray with flour. (Use a pastry brush as needed to coat hard-to-reach areas.)

3. Break dough into small pieces, and begin pressing pieces into bottom of prepared pan. (Dough should become very soft as you work with it. This is important because it helps the dough fill the crevices of the pan.) Press remaining dough into an even layer in pan; prick dough all over with a fork. Freeze dough in pan until firm, about 10 minutes.

4. Preheat oven to 325°F (170°C).

5. Bake until dough looks dry and edges are very lightly browned, 40 to 45 minutes. Let cool in pan on a wire rack for 15 minutes. Invert pan onto a cutting board. Tap pan with the palm of your hand until shortbread releases. Using a sharp knife, cut wedges along imprinted lines. Let cool completely. Garnish with confectioners' sugar, if desired. Store in an airtight container for up to 1 week.

**We used a Nordic Ware Sweet Snowflakes Shortbread Pan.*





LANGUES DE CHAT

Makes about 30 cookies

Langue de chat, French for “cat’s tongue,” is a classic French cookie that is crisp and buttery with a wonderful textural sensation thanks to the high amount of egg whites in the recipe. After baking, plunge these elegant cookies in a smooth ganache and decorate with rubied cranberries and vibrant candied orange peel to add some seasonal splendor.

$\frac{1}{2}$ cup (113 grams) unsalted butter, softened
 $\frac{1}{2}$ cup (100 grams) granulated sugar
2 teaspoons (12 grams) vanilla bean paste
3 large egg whites (90 grams), room temperature
1 cup (125 grams) all-purpose flour
 $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt

Chocolate Ganache (recipe follows)

Garnish: chopped dried cranberries, chopped candied orange peel

1. Preheat oven to 400°F (200°C). Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and vanilla bean paste at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Reduce mixer speed to medium-low. Add egg whites, one at a time, beating well after each addition.

3. In a medium bowl, sift together flour and salt three times. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Spoon batter into a large pastry bag fitted with a medium round piping tip. Pipe batter onto prepared pans in straight lines about 3 inches long and $\frac{1}{2}$ inch wide.

4. Bake until edges are golden brown, 8 to 12 minutes. Let cool completely on pans on wire racks.

5. Dip one end of cookies in Chocolate Ganache, letting excess drip off; place on a sheet of parchment paper. Garnish with cranberries and orange peel, if desired. Let stand until chocolate is set, about 1 hour. Store in an airtight container for up to 5 days.

CHOCOLATE GANACHE

Makes about 1 cup

1 cup (170 grams) chopped bittersweet chocolate
 $\frac{3}{4}$ cup (180 grams) heavy whipping cream

1. In a medium heatproof bowl, place chocolate.
2. In a small saucepan, heat cream over medium-high heat just until bubbles form around sides of pan. (Do not boil.) Remove from heat; pour hot cream onto chocolate. Cover and let stand for 5 minutes; stir until chocolate is melted and mixture is smooth. Use immediately.

HOLIDAY CONFETTI BARS

Makes 24 bars

Not only is this a fabulously easy one-bowl recipe, but also these bars brim with colorful sprinkles that are sure to uplift any spirit this time of year.

- 1 cup (227 grams) unsalted butter, softened
- 1 (8-ounce) package (226 grams) cream cheese, softened
- 1½ cups (300 grams) granulated sugar
- 1 large egg (50 grams), room temperature
- 2 teaspoons (8 grams) vanilla extract
- ½ teaspoon (2 grams) almond extract
- 2½ cups (313 grams) all-purpose flour
- ½ teaspoon (2.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- 1 cup (163 grams) holiday sprinkles*
- Confectioners' sugar, for dusting

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan; lightly spray paper with cooking spray.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, cream cheese, and granulated sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg and extracts, beating until combined. Add flour, baking powder, and salt, beating until combined. (Dough will be thick.) Stir in sprinkles. Using an offset spatula, spread dough into prepared pan.
3. Bake until center is set, 30 to 40 minutes. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into triangles or bars. Dust with confectioners' sugar. Store in an airtight container for up to 5 days.

**We used Betty Crocker Holiday Sprinkles.*





ALMOND-NUTMEG SUGAR COOKIES

Makes about 40 cookies

These seasonally inspired cookies are great for kicking off the holidays and getting your loved ones into the kitchen with you.

- 1 cup (227 grams) unsalted butter, softened
- 2 cups (240 grams) confectioners' sugar
- 1 large egg (50 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (2 grams) almond extract
- 3¼ cups (406 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (1 gram) ground nutmeg, plus more for sprinkling

Royal Icing (recipe follows)

1. Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and confectioners' sugar, slowly increasing mixer speed to medium, until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and extracts, beating until combined.
3. In a medium bowl, whisk together flour, baking powder, salt, and nutmeg. With mixer on low speed, gradually add flour mixture to butter mixture, beating until a dough forms. Scrape sides of bowl, and knead dough 3 to 4 times in bowl to make sure it is well combined.
4. Divide dough in half. On a lightly floured surface, roll one portion of dough to ¼-inch thickness. (Lightly flour rolling pin if dough starts to stick; keep remaining dough covered with plastic wrap.) Using desired 2½- to 3-inch cutters, cut dough, rerolling scraps as necessary. Using a small offset spatula, place cookies at least 1 inch apart on prepared pans. Refrigerate until firm, 10 to 15 minutes. Repeat procedure with remaining dough.

5. Preheat oven to 350°F (180°C).

6. Bake, one pan at a time, until edges are set and surface is dry, 15 to 20 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks.

7. Dip cooled cookies in Royal Icing, letting excess drip off. Using a wooden pick, swirl and pop any air bubbles and spread icing into an even layer. Return cookies to racks, and let stand until icing is completely dry, 3 to 4 hours. Lightly sprinkle nutmeg onto cookies as desired. Store in an airtight container for up to 1 week.

ROYAL ICING

Makes about 3 cups

- 3¾ cups (450 grams) confectioners' sugar
- 2½ tablespoons (25 grams) meringue powder
- ⅓ cup (80 grams) warm water (105°F/41°C to 110°F/43°C)

- 1 teaspoon (4 grams) vanilla extract
- 2 to 3 tablespoons (30 to 45 grams) water

1. In the bowl of a stand mixer fitted with the paddle attachment, beat confectioners' sugar and meringue powder at low speed until combined. Slowly add ⅓ cup (80 grams) warm water and vanilla, beating until mixture is fluid, about 1 minute. Increase mixer speed to medium, and beat until stiff, 4 to 5 minutes. Add 2 to 3 tablespoons (30 to 45 grams) water, 1 tablespoon (15 grams) at a time, until icing reaches 10-second consistency. (A ribbon of icing drizzled on surface should take 10 seconds to sink back into icing.)
2. Transfer icing to a large shallow bowl; cover with a damp paper towel until ready to use. Using a wooden pick, pop and fill as many air bubbles that rise to surface as possible before using. Store in an airtight container for up to 5 days.

APRICOT MACAROONS

Makes about 20 macaroons

These fruit-studded mounds are likely the easiest and most forgiving of all cookies. Crunchy on the outside and meltingly chewy within, they take only moments to whip up and keep well. In addition to a cheerful pop of color, dried apricots have an inherent tartness, which balances the cookies' sweetness beautifully.

- 4 large egg whites (120 grams), room temperature
- ½ cup (100 grams) granulated sugar
- ½ teaspoon (2 grams) vanilla extract
- 1 (14-ounce) package (396 grams) sweetened flaked coconut
- ½ cup (90 grams) chopped dried apricots
- ½ teaspoon (1.5 grams) kosher salt

1. Preheat oven to 300°F (150°C). Line baking sheets with parchment paper.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat egg whites at medium speed until foamy, 4 to 5 minutes. Add sugar and vanilla, beating until combined. Fold in coconut, apricots, and salt. Using a 1½-tablespoon spring-loaded scoop, scoop dough (about 30 grams each), and place 2 inches apart on prepared pans.

3. Bake until edges are lightly browned, 22 to 25 minutes. Let cool on pans on wire racks for 5 minutes. Using a rubber spatula, remove from pans, and let cool completely on wire racks. Refrigerate in an airtight container for up to 3 days.





CUSTARD CRÈME COOKIES

Makes 13 sandwich cookies

In the United Kingdom, custard crèmes are as beloved as Oreos or Oatmeal Cream Pies are in the United States. One bite of these and you'll understand the fanfare. Custard powder makes the butter-rich shortbread dough even richer, which we sandwiched with a custard powder buttercream, driving home the creamy custard flavor.

1 cup (227 grams) unsalted butter, softened
2/3 cup (133 grams) granulated sugar
1 teaspoon (4 grams) vanilla extract
3/4 teaspoon (2.25 grams) kosher salt
2 1/3 cups (292 grams) all-purpose flour
1/2 cup (65 grams) custard powder*
Vanilla Bean Buttercream (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, vanilla, and salt at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl.
2. In a medium bowl, whisk together flour and custard powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating until dough begins to clump together. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate until chilled, about 1 hour.
3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
4. On a lightly floured surface, roll dough to 1/8-inch thickness. Using a 3-inch fluted round cutter, cut dough, rerolling scraps as necessary, and place 1 inch apart on prepared pans. Using desired cookie stamp* dipped in flour, firmly press dough. (Work quickly so dough does not get warm and sticky.) Freeze until firm, about 10 minutes.

5. Bake until edges are lightly browned, 10 to 12 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
6. Spoon Vanilla Bean Buttercream into a pastry bag; cut a 3/4-inch opening in tip. Pipe 2 tablespoons (26 grams) buttercream onto flat side of half of cookies. Top with remaining cookies, flat side down. Store in an airtight container for up to 5 days.

*We used Bird's Original Custard Powder, widely available online, and a Nordic Ware® Geo Cookie Stamp.

VANILLA BEAN BUTTERCREAM

Makes 2 cups

3/4 cup (170 grams) unsalted butter, softened
1/8 teaspoon kosher salt
1/4 cup (33 grams) custard powder
1 teaspoon (6 grams) vanilla bean paste
2 cups (240 grams) confectioners' sugar
1 tablespoon (15 grams) heavy whipping cream

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth, 2 to 3 minutes. Beat in custard powder and vanilla bean paste. With mixer on low speed, gradually add confectioners' sugar, beating until combined. Add cream; increase mixer speed to medium-high, and beat until light and airy, 1 to 2 minutes. Use immediately.

PECAN SHORTBREAD CHRISTMAS TREES

Makes 18 cookies

These cookies are made with a generous dose of pecan flour, which is ground pecans and nothing else. It's high in good-for-you fats and has more vitamins and minerals than grain-based flour. Most importantly, it gives these festive delights a wonderful nutty flavor and chewy-crisp texture. All that's needed is an elegantly simple piping of white chocolate and nonpareils to decorate these edible firs.

1½ cups (340 grams) unsalted butter, softened
1 cup (120 grams) confectioners' sugar
2 teaspoons (6 grams) kosher salt
2 teaspoons (8 grams) vanilla extract
3½ cups (438 grams) all-purpose flour
¾ cup (90 grams) pecan flour*
3 ounces (85 grams) chopped white chocolate, melted
Garnish: white nonpareils

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, confectioners' sugar, and salt at medium speed until light and creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in vanilla.
2. In a medium bowl, whisk together flours. With mixer on low speed, add flour mixture to butter mixture in two additions, beating just until combined after each addition.
3. Turn out dough, and shape into a disk. Wrap in plastic wrap, and refrigerate until firm, about 2 hours, or up to overnight.
4. Preheat oven to 325°F (170°C). Line baking sheets with parchment paper.
5. On a lightly floured surface, roll dough to ½-inch thickness. Using a 4-inch tree-shaped cutter, cut dough, rerolling scraps as necessary. Place 1½ inches apart on prepared pans.
6. Bake until edges are lightly browned, 20 to 25 minutes, rotating pans halfway through baking. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
7. Spoon melted white chocolate into a piping bag, and cut a very small opening in tip. Pipe onto cookies to resemble garland; immediately garnish with nonpareils, if desired. Let stand until chocolate is set, about 1 hour. Store in an airtight container for up to 5 days.

**We used Schermer Pecans Pecan Flour.*



Chocolaty AND Charming

HOLIDAY CELEBRATIONS AREN'T COMPLETE
WITHOUT THESE RICH AND CREAMY
COCOA-PACKED GOODIES



Peppermint Cream Brownies
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Double-Chocolate
Checkerboard
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STUFFED HAZELNUT-CHOCOLATE CRINKLES

Makes about 13 cookies

Chopped hazelnuts scattered throughout the batter add a slight crunch to these soft and tender cookies.

- 1 cup (292 grams) hazelnut-chocolate spread*, divided
 - ½ cup (113 grams) unsalted butter, cubed and softened
 - ¾ cup (150 grams) granulated sugar
 - ¼ cup (55 grams) firmly packed light brown sugar
 - 1 large egg (50 grams)
 - 1 teaspoon (4 grams) vanilla extract
 - 2 cups (250 grams) all-purpose flour
 - 1½ teaspoons (7.5 grams) baking powder
 - ½ teaspoon (1.5 grams) kosher salt
 - ⅓ cup (38 grams) finely chopped hazelnuts
- Garnish: confectioners' sugar

1. Line 2 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat ½ cup (146 grams) hazelnut-chocolate spread and butter at medium speed until smooth and combined. Add granulated sugar and brown sugar; beat at medium-high speed until light and fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in egg and vanilla until combined, stopping to scrape sides of bowl.
3. In a medium bowl, whisk together flour, baking powder, and salt. Add flour mixture to butter mixture, and beat at low speed just until combined. Fold in hazelnuts. Using a 1½-tablespoon spring-loaded scoop, scoop dough (about 30 grams each), and roll into balls. Flatten dough balls into 2½-inch rounds. Spoon 1 heaping teaspoon (about 6 grams) hazelnut-chocolate spread into center of half of dough rounds (you'll have leftover spread). Cover with remaining dough rounds, and gently crimp edges to seal. Place 2½ inches apart on prepared pans. Refrigerate for at least 30 minutes.
4. Preheat oven to 350°F (180°C).
5. Gently shape dough to be about 2½ inches in diameter, smoothing edges.
6. Bake until lightly puffed, tops look dry, and edges are set, 13 to 16 minutes. Let cool completely on pans on wire racks. Garnish with confectioners' sugar, if desired. Store in an airtight container for up to 4 days.

**We used Bonne Maman® Hazelnut Chocolate Spread.*

GERMAN CHOCOLATE BROWNIES

Makes 12 brownie sandwiches

The name of these delicious brownies and the cake by the same name comes from the brand of chocolate used to make it, Baker's German's Sweet Chocolate. Baker and German are last names of the men who owned the company and created the type of chocolate, respectively. At first glance, these brownies are unassuming, but elegantly piped frosting holds together two layers of brownie that encase a rich coconut filling.

- 1 cup (227 grams) unsalted butter, cubed
- 4 ounces (113 grams) bittersweet chocolate, chopped
- 1 cup (200 grams) granulated sugar
- $\frac{3}{4}$ cup (165 grams) firmly packed dark brown sugar
- $\frac{1}{3}$ cup (80 grams) whole milk, room temperature
- $1\frac{1}{3}$ cups (166 grams) all-purpose flour
- $\frac{1}{4}$ cup (21 grams) unsweetened cocoa powder, sifted
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{2}$ teaspoon (1 gram) espresso powder
- 4 large eggs (200 grams), room temperature and lightly beaten
- 2 teaspoons (8 grams) vanilla extract
- Chocolate Buttercream (recipe follows)
- Coconut-Pecan Filling (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the top of a double boiler, combine butter and chopped chocolate. Cook over simmering water, stirring occasionally, until melted and smooth. Remove from heat; whisk in sugars and milk until well combined. (Mixture will not get completely smooth.)
3. In a medium bowl, whisk together flour, cocoa, salt, and espresso powder.
4. Slowly add eggs to chocolate mixture, whisking until combined. Whisk in vanilla. Fold in flour mixture until just combined. Spread batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 30 to 35 minutes. Let cool completely in pan.
6. Using a $2\frac{1}{2}$ -inch square cutter, cut 12 brownies. Carefully cut brownies in half horizontally.
7. Spoon Chocolate Buttercream into a pastry bag fitted with a $\frac{1}{4}$ -inch open star piping tip (Ateco #822). Remove top from a brownie, and pipe a border of buttercream around edges. Fill with 1 tablespoon (18 grams) Coconut-Pecan Filling. Lightly press top half of brownie over filling to adhere. Repeat with remaining brownies, remaining buttercream, and remaining filling. Refrigerate in an airtight container for up to 3 days.

CHOCOLATE BUTTERCREAM

Makes $1\frac{1}{4}$ cups

- $\frac{1}{2}$ cup (113 grams) unsalted butter, softened
- $1\frac{1}{2}$ cups (180 grams) confectioners' sugar
- 3 tablespoons (15 grams) unsweetened cocoa powder
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- 1 tablespoon (15 grams) whole milk
- 1 teaspoon (4 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, 2 to 3 minutes.
2. In a medium bowl, sift together confectioners' sugar, cocoa, and salt. With mixer on low speed, gradually add confectioners' sugar mixture to butter, beating until combined, stopping to scrape sides of bowl. Add milk and vanilla, beating until smooth and combined, stopping to scrape sides of bowl. Gradually increase mixer speed to high, and beat until light and fluffy, about 3 minutes. Use immediately.

COCONUT-PECAN FILLING

Makes about 1 cup

- $\frac{1}{4}$ cup (50 grams) granulated sugar
- $\frac{1}{4}$ cup (60 grams) evaporated milk
- 1 large egg yolk (19 grams)
- $\frac{1}{4}$ teaspoon kosher salt
- $1\frac{1}{2}$ tablespoons (21 grams) unsalted butter, cubed and softened
- $\frac{1}{2}$ cup (56 grams) packed sweetened flaked coconut
- $\frac{1}{3}$ cup (44 grams) finely chopped pecans*
- $\frac{1}{2}$ teaspoon (2 grams) vanilla extract

1. In a small saucepan, whisk together sugar, evaporated milk, egg yolk, and salt until smooth. Add butter, and cook over medium heat, whisking frequently, until butter is melted. Cook, whisking constantly, until thickened and coats the back of a spoon and an instant-read thermometer registers 200°F (93°C) to 210°F (99°C), about 2 minutes. Remove from heat, and stir in coconut, pecans, and vanilla. Pour into a heatproof bowl, and cover with plastic wrap, pressing wrap directly onto surface of filling to prevent a skin from forming. Refrigerate for at least 2 hours or up to 3 days.

*We used Schermer Pecans.





CREAM CHEESE-STUFFED RED VELVET COOKIES

Makes about 28 cookies

Add a pop of color to your cookie exchange with these ruby-hued beauties. Moist and chewy red velvet cookies get a dollop of sweetened cream cheese stuffed in the center and a decorative white chocolate drizzle. When finished, each cookie will look like a perfectly wrapped present with a sweet surprise inside.

1½ cups (340 grams) unsalted butter, softened
2¼ cups (450 grams) plus 3½ tablespoons (42 grams) granulated sugar, divided
3 large eggs (150 grams), room temperature
2 tablespoons (30 grams) liquid red food coloring
1½ teaspoons (6 grams) vanilla extract
4½ cups (563 grams) all-purpose flour
½ cup (43 grams) unsweetened cocoa powder, sifted
1½ tablespoons (22.5 grams) baking powder
½ teaspoon kosher salt, divided
1 (8-ounce) package (226 grams) cream cheese, room temperature
Garnish: melted white chocolate

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 2¼ cups (450 grams) granulated sugar at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in food coloring and vanilla.

2. In a medium bowl, whisk together flour, cocoa, baking powder, and ¼ teaspoon salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined and stopping to scrape sides of bowl. Cover and refrigerate until dough no longer sticks to your fingers when pinched, 30 to 45 minutes.

3. In a medium bowl, stir together cream cheese, remaining 3½ tablespoons (42 grams) granulated sugar, and remaining ¼ teaspoon salt. Cover and freeze for 15 minutes.

4. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

5. Using a 1½-tablespoon spring-loaded scoop, scoop dough (about 26 grams each), and roll into balls. Press balls into 2½-inch rounds. Place 1½ teaspoons (9 grams) cream cheese mixture each in center of half of rounds; cover with remaining dough rounds, and crimp edges closed. Gently shape into balls, and place 3 inches apart on prepared pans; gently press into 2¼-inch rounds, pressing together any cracks in edges, if necessary. (Refrigerate assembled cookies until ready to bake.)

6. Bake, one pan at a time, until edges are dry and centers are slightly wet and puffed, 8 to 10 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Garnish with melted white chocolate, if desired. Store in an airtight container for up to 4 days.

DOUBLE-CHOCOLATE CHECKERBOARD COOKIES

Makes 48 to 60 cookies

The visually impressive geometric pattern of these soft cookies is easy to master with our step-by-step instructions.

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 1 ounce (28 grams) chopped white chocolate, melted and cooled slightly
- 1 teaspoon (4 grams) vanilla extract
- 3½ cups (417 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 2 tablespoons (10 grams) Dutch process cocoa powder

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until smooth and creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until combined after each addition. Beat in melted white chocolate and vanilla.
2. In a large bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until a dough forms and stopping to scrape sides of bowl.
3. Turn out dough onto a large sheet of parchment paper. Divide dough in half (about 480 grams each). Return half of dough to mixer; add cocoa, and beat at low speed until combined, stopping to scrape bowl.
4. Divide both cocoa and white chocolate doughs in half (about 240 grams each). Place 1 dough portion on a piece of plastic wrap. Shape into a 4½-inch-long, 1½- to 1¾-inch-wide rectangle. (A bench scraper is a great tool for straightening sides.) Wrap dough in plastic wrap. Repeat shaping procedure with remaining dough. Refrigerate all dough for 2 hours.
5. Using a sharp knife, trim sides of 1 dough piece to create a 4½-inch-long, 1½-inch-wide rectangle. (See Note.)

Cut dough lengthwise into 3 equal strips (A). Stack strips on top of each other; cut stacked strips in thirds lengthwise to create 9 equal strips (A). Repeat procedure with remaining dough.

6. Working side by side, arrange 1 cocoa dough strip, 1 plain dough strip, and another cocoa dough strip together lengthwise (B). Next, arrange 1 plain dough strip, 1 cocoa dough strip, and another plain dough strip together lengthwise (B). Repeat procedure with remaining dough.

7. Working with 3 assembled pieces of dough at a time, stack strips of alternating dough patterns on top of each other. Repeat procedure to assemble all dough pieces into alternating stacks of 3 (C). Gently press together strips of each checkerboard stack. (Try to get sides flush and flat, but some unevenness is OK). Wrap each stack in plastic wrap, and freeze for 15 minutes.

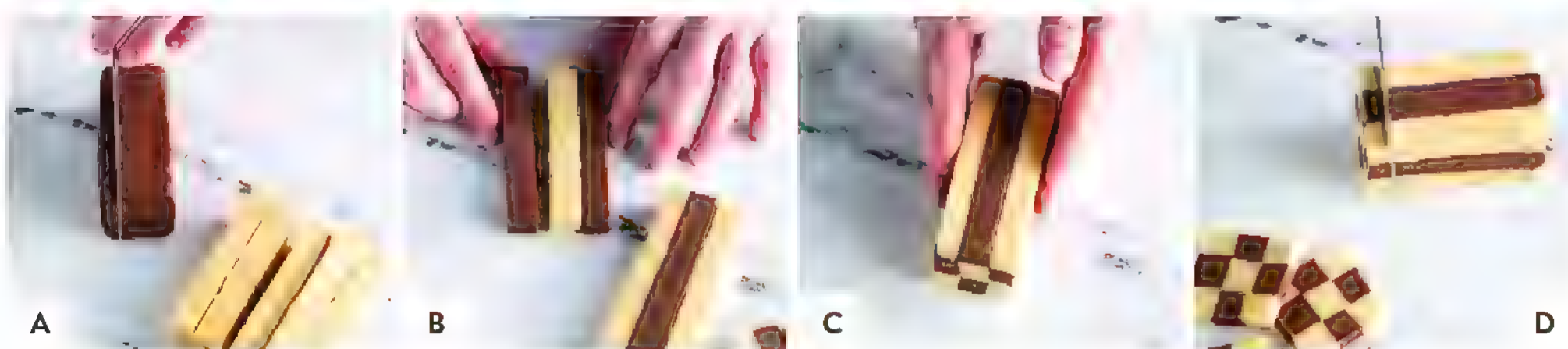
8. Preheat oven to 400°F (200°C). Line rimmed baking sheets with parchment paper.

9. Working with 1 dough stack at a time and using a sharp knife, trim ends of dough logs. (See Note.) Cut logs crosswise into ¼-inch-thick slices (D). Trim and square edges of slices as desired. Place slices 1 inch apart on prepared pans.

10. Bake, one pan at a time, until bottoms are lightly browned, 6 to 8 minutes, rotating pan halfway through baking. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 5 days.

Note: Save dough trimmings to create marbled cookies. On a sheet of lightly floured parchment paper, gently press dough together. Lightly flour dough, and top with another sheet of parchment; roll dough about ¼ inch thick. Cut dough as desired, and place 1 inch apart on parchment paper-lined baking sheets. If dough is very soft, refrigerate dough on parchment for 20 to 30 minutes before transferring to baking sheets. Bake at 400°F (200°C) until bottoms are lightly browned, about 6 minutes, rotating pan halfway through baking. Reroll and cut scraps to use all dough.

CHECKERBOARD ASSEMBLY







SARAH BERNHARDT COOKIES

Makes 34 cookies

A technical and visual masterpiece, the Sarah Bernhardt cookie embraces three seductive layers of confectionery: an almond meringue base, chocolate buttercream filling, and a shiny chocolate coating. Divine and dramatic like the French actress for whom it's named, the cookie's stunning look is surpassed only by its rich flavor.

Cookies:

- 2 cups (192 grams) superfine almond flour
- 2 cups (240 grams) confectioners' sugar
- ¼ cup (50 grams) granulated sugar
- ½ cup (120 grams) egg whites (about 4 large egg whites), room temperature
- 1¼ teaspoons (5 grams) almond extract (see Notes)
- ½ teaspoon (1.5 grams) kosher salt

Buttercream:

- ⅔ cup (160 grams) egg yolks (about 9 large egg yolks)
- ¾ cup (150 grams) granulated sugar
- ½ cup (120 grams) water
- 1⅓ cups (303 grams) unsalted butter, cubed and softened
- 4 ounces (113 grams) bittersweet chocolate, finely chopped and melted (see Notes)
- ½ teaspoon (1.5 grams) kosher salt

Coating:

- 12 ounces (340 grams) bittersweet chocolate, finely chopped
- ¼ cup (56 grams) vegetable oil

Garnish: edible gold flakes

1. Preheat oven to 300°F (150°C). Using a permanent marker, draw 34 (1½-inch) circles ¾ to 1 inch apart on 2 sheets of parchment paper (17 circles per sheet). Place parchment, marker side down, on 2 rimmed baking sheets.
2. For cookies: Gradually sift flour, confectioners' sugar, and granulated sugar through a fine-mesh sieve into the bowl of a stand mixer, pressing through any solids. (Use a whisk, silicone spatula, and/or a clean hand to help press flour mixture through.) Using the paddle attachment, beat at medium-low speed until well combined, 1 to 2 minutes. Gradually add egg whites, beating until combined, about 30 seconds. Increase mixer speed to medium; beat until a smooth paste forms, about 3 minutes, stopping halfway through mixing to scrape sides of bowl. Add almond extract and salt; beat for 1 minute.
3. Spoon batter into a pastry bag fitted with a ¼-inch round piping tip (Ateco #802). Holding tip ¼ to ½ inch above and perpendicular to pans, pipe batter onto drawn circles on

parchment; apply even pressure, leaving tip stationary, until batter reaches drawn circle. Release pressure, and move tip in a quick circular motion to finish piping each round.

4. Bake, one pan at a time, until tops are shiny and crackled and edges are lightly golden brown, about 20 minutes, rotating pan halfway through baking. Let cool completely on pan on a wire rack.

5. For buttercream: Clean bowl of stand mixer. Using the whisk attachment, beat egg yolks at medium-high speed until thick and light in color, about 4 minutes; reduce mixer speed to low, and beat until sugar syrup is ready.

6. In a small saucepan, stir together granulated sugar and ½ cup (120 grams) water; bring to a boil over medium-high heat. Cook, stirring occasionally, until an instant-read thermometer registers 240°F (116°C).

7. Increase mixer speed to medium, and pour hot sugar syrup between side of bowl and whisk attachment in a slow, steady stream, beating until combined; scrape sides of bowl. With mixer on high speed, beat until bowl and mixture are relatively cool to the touch (71°F/22°C to 76°F/24°C), 12 to 14 minutes. Reduce mixer speed to medium; add butter, a few cubes at a time, beating until combined after each addition. Add melted chocolate (see Notes) and salt. Beat until light and fluffy, about 2 minutes.

8. Spoon buttercream into a pastry bag fitted with a ½-inch French open star piping tip (Ateco #864). Holding tip ¼ to ½ inch above and perpendicular to center of flat side of a cooled cookie, pipe buttercream onto cookie, applying even pressure and leaving tip stationary until buttercream reaches edges of cookie. Release pressure, and move tip upward to finish piping. Place on a parchment paper-lined baking sheet. Repeat with remaining cookies and remaining buttercream. Freeze for 1 hour.

9. For coating: In the top of a double boiler, heat chocolate and oil over simmering water, stirring occasionally, until chocolate is melted and mixture is well combined. Pour into a small, deep bowl. Dip cookies, buttercream side down, in chocolate mixture just until it coats edges of cookie. Lift straight up; using small circular motions, gently shake off excess coating. Quickly turn cookie right side up, and return to pan; repeat with remaining cookies and remaining chocolate mixture, wiping fingers clean as needed. Refrigerate until set, about 15 minutes. Garnish with gold flakes, if desired. Best served same day. Store in an airtight container for up to 2 days.

Notes: The cookies base is almond-forward. For a more subtle flavor, reduce almond extract to ½ teaspoon (2 grams) to 1 teaspoon (4 grams).

For best results, add chocolate to buttercream when just melted; no need to let it cool.

RED VELVET SANDWICH COOKIES

Makes about 20 sandwich cookies

Tender red velvet cookies surround a tangy cream cheese filling. A final roll in peppermint candies sends this sweet sandwich cookie straight to the happy holiday zone.

$\frac{1}{2}$ cup (113 grams) plus 2 tablespoons (28 grams) unsalted butter, softened and divided
 $1\frac{1}{2}$ cups (300 grams) granulated sugar, divided
1 large egg (50 grams)
 $1\frac{1}{2}$ teaspoons (6 grams) vanilla extract, divided
 $1\frac{1}{2}$ cups (188 grams) all-purpose flour
1 tablespoon (5 grams) unsweetened cocoa powder
 $\frac{1}{2}$ teaspoon (2.5 grams) baking soda
 $\frac{1}{4}$ teaspoon kosher salt
Red gel food coloring*
4 ounces (113 grams) cream cheese, softened
2 cups (240 grams) confectioners' sugar
Garnish: crushed peppermint candies

1. In the bowl of a stand mixer fitted with the paddle attachment, beat $\frac{1}{2}$ cup (113 grams) butter and 1 cup (200 grams) granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and 1 teaspoon (4 grams) vanilla, beating until combined.

2. In a medium bowl, stir together flour, cocoa, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Beat in food coloring until dough reaches desired color. Cover with plastic wrap, and refrigerate for 1 hour.

3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

4. Roll dough into $1\frac{1}{2}$ -inch balls. Roll balls in remaining $\frac{1}{2}$ cup (100 grams) granulated sugar. Place 2 inches apart on prepared pans; flatten slightly with a spatula.

5. Bake until just set, 7 to 9 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

6. In a large bowl, beat cream cheese and remaining 2 tablespoons (28 grams) butter with a mixer at medium speed until combined. Gradually add confectioners' sugar, beating until smooth. Add remaining $\frac{1}{2}$ teaspoon (2 grams) vanilla, beating until combined.

7. Spread cream cheese mixture onto flat side of half of cookies. Place remaining cookies, flat side down, on top of filling. Roll edges of cookies in candies, if desired. Cover and refrigerate for up to 2 days.

*We used McCormick Red Food Color.





PEPPERMINT CREAM BROWNIES

Makes about 24 brownies

You can never have enough peppermint during the holidays, and these brownies are all the proof you need. The cool mint flavor of the cream balances out the intense richness of the brownie layer and ganache topping.

$2\frac{2}{3}$ cups (533 grams) granulated sugar
2 cups (250 grams) all-purpose flour
 $\frac{3}{4}$ cup (64 grams) unsweetened cocoa powder
 $1\frac{1}{2}$ teaspoons (4.5 grams) kosher salt
1 cup (224 grams) vegetable oil
4 large eggs (200 grams), room temperature
 $\frac{1}{4}$ cup (60 grams) whole milk, room temperature
 $1\frac{1}{2}$ teaspoons (6 grams) vanilla extract
Peppermint Cream (recipe follows)
Chocolate Topping (recipe follows)
Garnish: crushed peppermint candies

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with foil, letting excess extend over sides of pan; spray foil with baking spray with flour.
2. In a large bowl, whisk together sugar, flour, cocoa, and salt until combined. Add oil, eggs, milk, and vanilla, and whisk until combined, scraping bottom and sides of bowl. Spread batter into prepared pan.
3. Bake until a wooden pick inserted in center comes out clean, about 20 minutes. Let cool completely in pan on a wire rack.
4. Spread Peppermint Cream onto brownie. Cover and freeze for 1 hour.
5. Spread Chocolate Topping onto Peppermint Cream. Garnish with candies, if desired. (See Note.) Let stand until topping is firm, about 10 minutes. Using excess foil as handles, remove from pan before cutting into bars or triangles. Best served same day. Refrigerate in an airtight container for up to 3 days.

Note: To make ahead, spread Chocolate Topping onto Peppermint Cream, cover, and refrigerate. When ready to serve, top with crushed candy, and let stand at room temperature for 30 minutes before cutting.

PEPPERMINT CREAM

Makes about 2 cups

$\frac{3}{4}$ cup (170 grams) unsalted butter, softened
3 cups (360 grams) confectioners' sugar
2 tablespoons (30 grams) heavy whipping cream
 $\frac{1}{2}$ teaspoon (2 grams) peppermint extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium-high speed until smooth. With mixer on low speed, gradually add confectioners' sugar, beating until combined and stopping to scrape sides of bowl. Add cream, beating until mixture is smooth and stopping to scrape sides of bowl. Stir in peppermint extract.

CHOCOLATE TOPPING

Makes about 1 cup

8 ounces (226 grams) bittersweet chocolate, chopped
2 tablespoons (28 grams) all-vegetable shortening
2 tablespoons (42 grams) light corn syrup

1. In a small saucepan, heat all ingredients over medium-low heat, stirring constantly, until chocolate and shortening are melted and mixture is smooth, about 5 minutes. Use warm.

TIRAMISÙ BARS

Makes 24 bars

We've taken the popular Italian dessert and given it a new look. Featuring a buttery crust and layered with a decadent mousse-like topping, these bars have the distinct flavors you love packed into perfectly sized portions.

- ⅓ cup (76 grams) unsalted butter, softened
- 1⅔ cups (333 grams) granulated sugar, divided
- 1 large egg (50 grams)
- 1½ teaspoons (6 grams) vanilla extract, divided
- 1½ cups (188 grams) all-purpose flour
- ½ teaspoon (2.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- 2 (8-ounce) containers (454 grams) mascarpone cheese*, room temperature
- 2 cups (480 grams) cold heavy whipping cream
- 1 tablespoon (4 grams) instant espresso powder
- 1 tablespoon (15 grams) water
- 2 teaspoons (4 grams) unsweetened cocoa powder, plus more for dusting

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with foil, letting excess extend over sides of pan; spray with baking spray with flour.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and ⅔ cup (133 grams) sugar at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in egg until combined; scrape bottom and sides of bowl. Beat in ½ teaspoon (2 grams) vanilla until combined; scrape bottom and sides of bowl.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Press mixture into bottom of prepared pan.

4. Bake until edges are golden and surface is dry and set, about 13 minutes. Let cool completely in pan on a wire rack.

5. Clean bowl of stand mixer. Using the whisk attachment, beat mascarpone and remaining 1 cup (200 grams) sugar at medium speed until smooth and sugar dissolves, 1 to 2 minutes. Gradually add cold cream in a slow, steady stream, beating until combined. Beat in remaining 1 teaspoon (4 grams) vanilla. Thoroughly scrape bottom and sides of bowl. Slowly increase mixer speed to high, and beat until stiff peaks form, 1 to 2 minutes. Transfer half of mixture (about 3½ cups or 560 grams) to a medium bowl.

6. In a small bowl, whisk together espresso powder and 1 tablespoon (15 grams) water until smooth. Carefully fold espresso mixture and cocoa into one portion of mascarpone mixture.

7. Using an offset spatula, spread espresso mixture onto cooled crust. Freeze until just set, about 20 minutes. Spread remaining mascarpone mixture onto espresso mixture. Cover with plastic wrap, and freeze until firm and set, at least 2 hours, or up to overnight.

8. Using excess foil as handles, remove from pan, and cut into bars. Dust with cocoa. Let stand at room temperature for 20 to 30 minutes before serving. Refrigerate in an airtight container for up to 3 days.

**We used BelGioioso® Mascarpone Cheese.*

PRO TIP

For clean edges to your bars, dip the blade of your knife into hot water and dry it between each cut.





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GET WARM AND COZY WITH BARS AND
COOKIES FILLED WITH AROMATIC CLOVES,
NUTMEG, CINNAMON, GINGER, AND MORE

Gingerbread AND *Spice*



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EGGNOG-MOLASSES SANDWICH COOKIES

Makes 13 sandwich cookies

Simple to make and loaded with cheer, these chewy treats might become Santa's new favorite Christmas Eve cookie.

- $\frac{3}{4}$ cup (170 grams) unsalted butter, softened
- 1 cup (220 grams) firmly packed dark brown sugar
- 1 large egg (50 grams), room temperature
- $\frac{1}{4}$ cup (85 grams) unsulphured molasses
- $2\frac{1}{2}$ cups (313 grams) all-purpose flour
- 1 teaspoon (2 grams) ground ginger
- 1 teaspoon (2 grams) ground cinnamon
- $\frac{1}{2}$ teaspoon (2.5 grams) baking soda
- $\frac{1}{2}$ teaspoon (2.5 grams) baking powder
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{2}$ cup (100 grams) granulated sugar
- Eggnog Buttercream (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in egg until well combined. Beat in molasses until well combined.
2. In a medium bowl, whisk together flour, ginger, cinnamon, baking soda, baking powder, salt, and nutmeg. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Cover and refrigerate for 1 hour.
3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
4. In a shallow bowl, place granulated sugar. Using a $1\frac{1}{2}$ -tablespoon spring-loaded scoop, scoop dough (about 30 grams each), and roll into balls. Roll in granulated sugar. Place 2 inches apart on prepared pans.

5. Bake until bottoms are golden and tops are set, 10 to 15 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

6. Place Eggnog Buttercream in a pastry bag fitted with a $\frac{1}{8}$ -inch closed star piping tip (Ateco #844). Pipe buttercream onto flat side of half of cookies. Place remaining cookies, flat side down, on top of buttercream. Refrigerate until buttercream is set, about 30 minutes. Store in an airtight container for up to 3 days.

EGGNOG BUTTERCREAM

Makes about 2 cups

- $\frac{2}{3}$ cup (150 grams) unsalted butter, softened
- $3\frac{2}{3}$ cups (440 grams) confectioners' sugar
- $3\frac{1}{2}$ tablespoons (56 grams) cold prepared eggnog
- $\frac{1}{2}$ teaspoon (1 gram) ground nutmeg

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, 2 to 3 minutes. With mixer on low speed, gradually add confectioners' sugar alternately with cold eggnog, beating until smooth after each addition and stopping to scrape bottom and sides of bowl. Add nutmeg, and beat at medium speed until well combined and fluffy, about 1 minute. Use immediately.

SPICED CHESTNUT SNOWBALL COOKIES

Makes 24 cookies

These buttery, crumbly cookies are flecked with roasted chestnuts and flavored with a mulling spice-inspired blend of spices for cozy warmth in every bite. Blanketed in their signature confectioners' sugar coating, these cookies are a simple classic reimaged.

- 1 cup (125 grams) all-purpose flour
- $\frac{3}{4}$ cup (100 grams) finely chopped roasted chestnuts
- $\frac{1}{4}$ cup (50 grams) granulated sugar
- $\frac{1}{2}$ teaspoon (1 gram) ground cinnamon
- $\frac{1}{2}$ teaspoon (1 gram) ground ginger
- $\frac{1}{2}$ teaspoon (1 gram) freshly grated nutmeg
- $\frac{1}{2}$ teaspoon (1.5 grams) tightly packed orange zest
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon ground cloves
- $\frac{1}{8}$ teaspoon ground black pepper
- $\frac{1}{2}$ cup (113 grams) unsalted butter, softened
- $\frac{1}{4}$ teaspoon (1 gram) vanilla extract
- $\frac{3}{4}$ cup (90 grams) confectioners' sugar

1. Preheat oven to 325°F (170°C). Line a large rimmed baking sheet with parchment paper.

2. In the work bowl of a food processor, pulse flour and chestnuts until chestnuts are finely ground.

Add granulated sugar, cinnamon, ginger, nutmeg, orange zest, salt, cloves, and pepper. Pulse until well combined, stopping to scrape bottom and sides of bowl with a rubber spatula. Add butter and vanilla, and pulse until dough comes together. (Dough will be soft.)

3. Divide dough into 24 portions (about 16 grams each), and roll into balls. Place 1 inch apart on prepared pan.

4. Bake until tops are lightly browned and bottoms are golden brown, 15 to 18 minutes. Let cool on pan for 5 minutes. Dredge warm cookies in confectioners' sugar until well coated; place on a wire rack, and let cool completely.

5. Just before serving, sift confectioners' sugar onto cookies until well coated. Store in an airtight container for up to 3 days.





GINGERBREAD CUSTARD BARS

Makes 9 bars

Based on the social media wonder called magic custard cake, this recipe harnesses the chemistry of custard to create a miraculous baked good. One batter becomes three distinct layers during baking: a fudgy bottom, a custardy center, and fluffy cake top. Breaking it down scientifically, you're separating your eggs to create two distinct bases: whipped egg whites like for a sponge cake and beaten-until-thickened egg yolks like for a custard. They are then mixed and folded in with flour, confectioners' sugar, and plenty of milk. During baking, the dense custard sinks and forms a rich base and middle while the egg white-lightened batter rises to the top.

- 5 large eggs (250 grams), separated and room temperature
- ¼ teaspoon cream of tartar
- 1 cup (200 grams) granulated sugar, divided
- 10 tablespoons (140 grams) unsalted butter, melted and cooled slightly
- 3 tablespoons (63 grams) unsulphured molasses
- 1¼ cups (156 grams) all-purpose flour
- 2 teaspoons (4 grams) ground ginger
- 2 teaspoons (4 grams) ground cinnamon
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground nutmeg
- ½ teaspoon (1 gram) ground allspice
- ½ teaspoon (1 gram) ground cloves
- 2½ cups (600 grams) lukewarm whole milk (80°F/27°C to 85°F/29°C)
- ½ teaspoon (2 grams) vanilla extract
- Garnish: confectioners' sugar

1. Preheat oven to 325°F (170°C). Spray a 9-inch square baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.

2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at medium-high speed until foamy, about 30 seconds. With mixer on medium-high speed, add ¼ cup (50 grams) granulated sugar in a slow, steady stream; increase mixer speed to high, and beat until stiff peaks form, 1 to 2 minutes. Transfer mixture to a medium bowl; reserve.

3. Return bowl to stand mixer. Using the paddle attachment, beat egg yolks and remaining ¾ cup (150 grams) granulated sugar at medium-high speed until pale yellow and mixture falls off paddle in ribbons, 2 to 3 minutes; scrape sides of bowl. With mixer on medium-low speed, add melted butter in a slow, steady stream; add molasses in a slow, steady stream. Increase mixer speed to medium, and beat until well combined, about 1 minute.

4. In another medium bowl, whisk together flour, ginger, cinnamon, salt, nutmeg, allspice, and cloves. With mixer on low speed, gradually add flour mixture to egg yolk mixture, beating just until combined and stopping to scrape sides of bowl. With mixer on low speed, add lukewarm milk in a slow, steady stream, stopping several times to scrape bottom and sides of bowl thoroughly. Beat in vanilla. Using a balloon whisk, fold in egg white mixture in three additions. Pour into prepared pan.

5. Bake until top is lightly browned, center jiggles slightly when pan is gently shaken, and an instant-read thermometer inserted in center registers 170°F (77°C) to 175°F (79°C), 30 to 40 minutes. Let cool completely in pan on a wire rack.

6. Using excess parchment as handles, remove from pan, and cut into 3-inch squares. Garnish with confectioners' sugar, if desired. Refrigerate in an airtight container for up to 3 days.

GINGERBREAD CHAI COOKIES

Makes 9 cookies

Packing an assertive punch of assorted spices, these rustic, aromatic wonders are rolled in a crystal coating of sparkling sugar for a touch of glitter and crunch.

- ½ cup (113 grams) unsalted butter, softened
- ¾ cup (150 grams) granulated sugar
- 1 teaspoon (4 grams) vanilla extract
- 1 large egg (50 grams)
- ¼ cup (85 grams) unsulphured molasses
- 2¼ cups (281 grams) all-purpose flour
- 1½ teaspoons (3 grams) Chai Spice (recipe follows)
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (2 grams) ground ginger
- ¼ teaspoon kosher salt
- 1 cup (200 grams) sparkling sugar

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and vanilla at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in egg and molasses.

3. In a medium bowl, whisk together flour, Chai Spice, baking soda, ginger, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until well combined. Using a ¼-cup spring-loaded scoop, scoop dough, and shape into 2-inch balls. Roll balls in sparkling sugar, and place 2½ inches apart on prepared pans.

4. Bake until tops are cracked, 15 to 16 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 4 days.

CHAI SPICE

Makes about ½ cup

- ⅓ cup (32 grams) ground cardamom
- 2½ tablespoons (15 grams) ground cinnamon
- 4 teaspoons (8 grams) ground ginger
- 2 teaspoons (4 grams) ground cloves
- 2 teaspoons (4 grams) ground black pepper

1. In a small resealable jar, shake together all ingredients. Store at room temperature for 1 year.





PRESSED SPECULAAS

Makes about 14 cookies

Speculaas cookies are a holiday staple hailing from the Netherlands and Belgium. It's tradition that on the eve of St. Nicholas Day, children place their shoes next to the chimney before going to bed, much like a stocking hung on the mantel on Christmas Eve. The next morning, the children are rewarded by receiving speculaas cookies in their shoes.

- 1 cup (227 grams) unsalted butter, softened
- ½ cup (110 grams) firmly packed dark brown sugar
- 1 tablespoon (21 grams) unsulphured molasses
- 1 teaspoon (4 grams) vanilla extract
- 1¾ cups (219 grams) all-purpose flour
- 1 cup (107 grams) fine graham cracker crumbs
- 1½ teaspoons (3 grams) ground cinnamon
- ¾ teaspoon (3.75 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in molasses and vanilla.
2. In a medium bowl, whisk together flour, graham cracker crumbs, cinnamon, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined.
3. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes.
4. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
5. Divide dough into 12 portions (about 60 grams each). Roll each portion into a ball, slightly flatten, and lightly dust with flour. Using a well-floured cookie press, press each ball until edges of dough slightly exceed diameter of press. Gently pull dough off press. (See Note). Using a 2½-inch round fluted cutter dipped in flour, cut pressed dough without twisting cutter. Place 2 inches apart on prepared pans. Using a pastry brush, gently brush off excess flour from cookies. Repeat rolling, pressing, and cutting dough scraps to use all dough.
6. Bake until bottom edges are very lightly browned, 10 to 12 minutes. Let cool completely on pans on wire racks. Store in an airtight container for up to 4 days.

Note: If your metal cookie press is not releasing well, use a quick burst from a handheld kitchen torch to warm it up. The heat will warm the butter in the dough enough to release while still holding the perfect design.

CAFÉ AU LAIT SANDWICH COOKIES

Makes about 16 sandwich cookies

Coffee lovers, this dessert is for you! Roasty-toasty and not too sweet, these chewy-creamy cookies might just become your new afternoon pick-me-up.

$\frac{1}{2}$ cup (113 grams) unsalted butter, softened
 $\frac{3}{4}$ cup (165 grams) firmly packed light brown sugar
 $\frac{1}{4}$ cup (50 grams) granulated sugar
1 large egg (50 grams), room temperature
 $\frac{1}{2}$ teaspoon (2 grams) vanilla extract
 $1\frac{1}{2}$ cups (188 grams) all-purpose flour
2 tablespoons (7 grams) instant dark-roast coffee
 $\frac{1}{2}$ teaspoon (2.5 grams) baking soda
 $\frac{1}{4}$ teaspoon kosher salt
 $\frac{1}{2}$ cup (87 grams) white chocolate melting wafers
Coffee Buttercream (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until light and fluffy, about 5 minutes, stopping to scrape sides of bowl. Add egg, beating well. Beat in vanilla; scrape sides of bowl.
2. In a medium bowl, whisk together flour, coffee, baking soda, and salt. Add flour mixture to butter mixture, and beat at low speed just until combined, 1 to 2 minutes, stopping to scrape sides of bowl. Cover and refrigerate for 30 minutes.
3. Preheat oven to 350° (180°C). Line rimmed baking sheets with parchment paper.
4. Using a 1-tablespoon scoop, scoop dough, and shape into balls. Place 3 inches apart on prepared pans.
5. Bake until edges are golden brown and set, 10 to 14 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

6. In a small microwave-safe bowl, heat white chocolate on high in 10-second intervals, stirring between each, until melted; drizzle onto cooled cookies. Let stand until set, about 15 minutes.
7. Spoon Coffee Buttercream into a pastry bag fitted with a medium star piping tip. Pipe $1\frac{1}{2}$ tablespoons (15 grams) buttercream onto flat side of half of cookies. Top with remaining cookies, flat side down. Refrigerate for 1 to 2 hours before serving. Refrigerate in an airtight container for up to 3 days.

COFFEE BUTTERCREAM

Makes 2 cups

2 tablespoons (7 grams) instant dark-roast coffee
2 teaspoons (10 grams) water
1 cup (227 grams) unsalted butter, softened
 $2\frac{2}{3}$ cups (320 grams) confectioners' sugar
 $2\frac{1}{2}$ teaspoons (10 grams) vanilla extract
1 teaspoon (3 grams) kosher salt

1. In a small bowl, stir together coffee and 2 teaspoons (10 grams) water until dissolved.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, 2 to 3 minutes. Add coffee mixture, confectioners' sugar, vanilla, and salt, and beat at low speed until combined, stopping to scrape sides of bowl. Increase mixer speed to medium, and beat until smooth and well combined. Use immediately.

Note: Buttercream can be made a day ahead and refrigerated in an airtight container. When ready to use, let stand at room temperature until softened and then whisk until smooth before piping.





PFEFFERNUSSE

Makes about 36 cookies

Pfeffernusse, or “peppernuts,” are little balls of holiday cheer that originated in Germany. It’s believed their name comes from the whole spices that are ground into powder to flavor the dough since traditional Pfeffernusse don’t contain nuts, despite the name.

- 2¼ cups (281 grams) all-purpose flour
- 1½ teaspoons (3 grams) ground ginger
- 1½ teaspoons (3 grams) ground cinnamon
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground cardamom
- ½ teaspoon (1 gram) ground nutmeg
- ½ teaspoon (1 gram) ground black pepper
- ¼ teaspoon ground cloves
- ⅓ cup (75 grams) unsalted butter
- ⅓ cup (73 grams) firmly packed light brown sugar
- 3 tablespoons (63 grams) unsulphured molasses
- 3 tablespoons (63 grams) honey
- 1 large egg (50 grams), room temperature and lightly beaten
- 1½ cups (180 grams) confectioners’ sugar
- 2 tablespoons (30 grams) hot water (140°F/60°C to 150°F/66°C)

1. In a medium bowl, whisk together flour, ginger, cinnamon, baking soda, salt, cardamom, nutmeg, pepper, and cloves.
2. In a medium saucepan, cook butter, brown sugar, molasses, and honey over medium heat, stirring frequently, until butter is melted, sugar dissolves, and bubbles form around sides of pan. Remove from heat, and pour mixture into a large heatproof bowl. Carefully stir in flour mixture until almost combined. Stir in egg until combined. (Mixture will be very soft and shiny.) Turn out dough onto plastic wrap, and flatten into a 6-inch square (about ¾ inch thick). Wrap in plastic wrap, and refrigerate until firm, at least 1 hour.
3. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
4. Cut dough into 1-inch-wide strips. Cut each strip crosswise into 1-inch pieces (about 16 grams each). Roll each piece into a ball. Place 1 inch apart on prepared pans.
5. Bake until set and edges are lightly browned, 12 to 15 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on a wire rack.
6. Place a wire rack on a sheet of parchment paper.
7. In a small bowl, whisk together confectioners’ sugar and 2 tablespoons (30 grams) hot water until smooth. Dip top of each cookie in glaze, and place on prepared rack, letting excess glaze drip off. Let stand until glaze is set, 45 minutes to 1 hour. Store in an airtight container for up to 5 days.

GINGERBREAD BLONDIES

Makes 20 to 24 bars

This is your favorite holiday cookie transformed into a decadent bar that's filled with wintry spices and slathered with rich and creamy frosting.

3¾ cups (469 grams) all-purpose flour
2½ teaspoons (5 grams) ground ginger
1½ teaspoons (3 grams) ground cinnamon
¾ teaspoon (3.75 grams) baking soda
¾ teaspoon (2.25 grams) kosher salt
½ teaspoon (1 gram) ground nutmeg
½ teaspoon (1 gram) ground cloves
1½ cups (330 grams) firmly packed light brown sugar*
1 cup (227 grams) unsalted butter, melted and cooled slightly
¼ cup (85 grams) unsulphured molasses
1 large egg (50 grams), room temperature
2 teaspoons (8 grams) vanilla extract
Cream Cheese Frosting (recipe follows)
Garnish: ground cinnamon

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking dish with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a medium bowl, whisk together flour, ginger, cinnamon, baking soda, salt, nutmeg, and cloves.
3. In a large bowl, whisk together brown sugar, melted butter, molasses, egg, and vanilla. Gradually add flour mixture, stirring until just combined. Press dough into prepared pan.

4. Bake until a wooden pick inserted in center comes out clean, 15 to 20 minutes. Let cool completely in pan on a wire rack.
5. Spread Cream Cheese Frosting onto blondie. Using excess parchment as handles, remove from pan, and cut into triangles or bars. Garnish with cinnamon, if desired. Store in an airtight container for up to 3 days.

*We used C&H® Light Brown Sugar.

CREAM CHEESE FROSTING

Makes 3½ cups

- 1 (8-ounce) package (226 grams) cold cream cheese, cubed
½ cup (113 grams) unsalted butter, softened
3½ cups (420 grams) confectioners' sugar
1 teaspoon (4 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth. Add butter, and beat until smooth and combined. With mixer on low speed, gradually add confectioners' sugar, beating until combined. Add vanilla, and beat at medium-high speed until light and fluffy, 3 to 4 minutes.





FIVE-SPICE MADELEINES

Makes 18 madeleines

These French delights are an elegant, cakey treat named after their alleged creator, Madeleine. Lightly crisp on the outside and pillowy inside, the shell shape is a defining feature of these classic beauties. Cover in a mix of sugar and five-spice powder for a bite of holiday grandeur.

- $\frac{1}{3}$ cup (67 grams) plus $\frac{1}{4}$ cup (50 grams) granulated sugar, divided
- 1 large egg (50 grams), room temperature
- 1 tablespoon (18 grams) vanilla bean paste
- 1 tablespoon (21 grams) honey
- $\frac{1}{2}$ cup plus 2 tablespoons (76 grams) all-purpose flour
- 2 teaspoons (6 grams) orange zest
- $\frac{1}{2}$ teaspoon plus $\frac{1}{8}$ teaspoon (3 grams) baking powder
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{2}$ cup (113 grams) unsalted butter, melted and divided, plus more for brushing pan
- $\frac{1}{2}$ teaspoon (1 gram) Chinese five-spice powder

1. Preheat oven to 400°F (200°C). Brush wells of 2 madeleine pans with melted butter, and spray with baking spray with flour.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat $\frac{1}{3}$ cup (67 grams) sugar, egg, vanilla bean paste, and honey at high speed until pale yellow and thick, about 4 minutes.
3. In a small bowl, whisk together flour, orange zest, baking powder, and salt. With mixer on medium-low speed, gradually add flour mixture to sugar mixture, beating until just combined. Slowly add $\frac{1}{4}$ cup (56.5 grams) melted butter, beating until combined, about 1 minute. Using a 1-tablespoon spring-loaded scoop, scoop 1 tablespoon (14 grams) batter into each prepared well. (Place batter in deep end of each well, not center. Do not smooth or flatten.) Freeze for 7 minutes.
4. Bake until edges are golden and centers are puffed, 4 to 6 minutes. Let cool in pans for 1 minute. Remove from pans, and let cool completely on wire racks.
5. In another small bowl, combine five-spice powder and remaining $\frac{1}{4}$ cup (50 grams) sugar. Brush madeleines lightly with remaining $\frac{1}{4}$ cup (56.5 grams) melted butter, and dredge in sugar mixture. Best served same day. Store in an airtight container for up to 3 days.

CHAI SPICE COOKIES WITH VANILLA FROSTING

Makes 20 cookies

Spice up the season with these shareable sweets! Each cookie is flecked with aromatic spices, including a touch of black pepper for an added kick. Finish with a simple piping of frosting and a light dusting of cinnamon for a stunning cookie that melts in your mouth with each festive bite.

- $\frac{3}{4}$ cup (170 grams) unsalted butter, softened
- $\frac{1}{2}$ cup (60 grams) confectioners' sugar
- 2 teaspoons (8 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- 1 teaspoon (2 grams) ground cinnamon
- 1 teaspoon (2 grams) ground ginger
- $\frac{1}{2}$ teaspoon (1 gram) ground cardamom
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon ground allspice
- $\frac{1}{8}$ teaspoon ground black pepper

Vanilla Bean Frosting (recipe follows)

Garnish: ground cinnamon

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and confectioners' sugar at high speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in vanilla.
2. In a medium bowl, whisk together flour, cinnamon, ginger, cardamom, salt, allspice, and pepper. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Turn out dough onto a work surface, and roll into a 2½-inch-thick log (about 5¼ inches long). Wrap tightly in plastic wrap, and refrigerate for at least 2 hours.
3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
4. Cut log into ¼-inch-thick slices, and place 1 inch apart on prepared pans.
5. Bake until edges are lightly browned, 8 to 10 minutes. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on wire racks.
6. Spoon Vanilla Bean Frosting into a pastry bag fitted with a small petal piping tip (Ateco #120). Pipe frosting in a zigzag pattern onto each cookie. Garnish with cinnamon, if desired. Store in an airtight container for up to 4 days.

VANILLA BEAN FROSTING

Makes about 2 cups

- 1 cup (227 grams) unsalted butter, softened
- $\frac{1}{4}$ teaspoon kosher salt
- 3 cups (360 grams) confectioners' sugar
- 2 tablespoons (30 grams) heavy whipping cream
- 2 teaspoons (12 grams) vanilla bean paste

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth and creamy. With mixer on low speed, add confectioners' sugar alternately with cream, beginning and ending with sugar, beating until well combined after each addition and stopping to scrape sides of bowl. Beat in vanilla bean paste. Increase mixer speed to high, and beat until pale and fluffy, 1 to 2 minutes. Use immediately.







ICED GINGERBREAD COOKIES

Makes about 36 cookies

These cookies are as simple to make as they are stunning. Instead of a cookie stamp or press, we used the tines of a fork and the tip of a spoon to create simple indentations in the dough before baking. Coated with a stir-together glaze, each cookie's design shines through like snowflake patterns on a frosted window.

- ½ cup (113 grams) unsalted butter, softened
- ½ cup (100 grams) granulated sugar
- 1 large egg (50 grams), room temperature
- ½ cup (170 grams) unsulphured molasses
- 1 teaspoon (4 grams) vanilla extract
- 2½ cups (313 grams) all-purpose flour
- 3½ teaspoons (7 grams) gingerbread spice (see Notes) or pumpkin pie spice
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon (1.25 grams) baking soda
- 1¼ cups (150 grams) confectioners' sugar, sifted
- 3 tablespoons (45 grams) hot water (120°F/49°C to 130°F/54°C)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating well. Beat in molasses and vanilla.
2. In a medium bowl, whisk together flour, gingerbread or pie spice, salt, cinnamon, and baking soda. With mixer on low speed, gradually add flour mixture to

butter mixture, beating until combined. Turn out dough, and shape into a disk. Wrap in plastic wrap, and refrigerate for 2 hours or up to 3 days.

3. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
4. On a lightly floured surface, roll half of dough to ¼-inch thickness. (Keep remaining dough refrigerated until ready to use.) Using a 3-inch round cutter, cut dough, and place 1 inch apart on prepared pans. Decorate cookies by pressing floured fork tines, tip of a spoon, or edge of cookie cutter into dough in desired patterns. (See Notes.) Repeat with remaining dough.
5. Bake until edges are slightly dark and cookies look dry and set in center, 12 to 14 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
6. In a small bowl, whisk together confectioners' sugar and 3 tablespoons (45 grams) hot water until smooth. Dip cookies into glaze, letting excess drip off; place on a wire rack, and let stand until dry. Store in an airtight container for up to 5 days.

Notes: *Gingerbread spice is a seasonal product. To make your own, shake together 1 tablespoon (6 grams) ground ginger, 2 teaspoons (4 grams) ground cinnamon, 1¼ teaspoons (2.5 grams) ground nutmeg, ½ teaspoon (1 gram) ground cloves, and ½ teaspoon (1 gram) ground allspice in a small resealable jar.*

Make the decorative indentations a little deep; otherwise, the patterns get lost when the cookies puff during baking.

PUMPKIN FIVE-SPICE BARS

Makes 16 bars

Five-spice is a blend of five or more warm spices used predominantly in Chinese cooking and baking that traditionally consists of cloves, star anise, Chinese cinnamon, peppercorns, ginger, and fennel seeds. Sweet and creamy pumpkin is a great match for fragrant, bold five-spice powder.

Crust:

- $\frac{1}{3}$ cup (76 grams) unsalted butter, softened
- $\frac{1}{2}$ cup (110 grams) firmly packed light brown sugar
- 1 large egg (50 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- 1 teaspoon (6 grams) vanilla bean paste
- $1\frac{1}{3}$ cups (167 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- $\frac{3}{4}$ teaspoon (1.5 grams) ground cinnamon
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{4}$ teaspoon ground nutmeg

Filling:

- 2 cups (484 grams) canned pumpkin
- 1 cup (240 grams) evaporated milk
- $\frac{3}{4}$ cup (165 grams) firmly packed light brown sugar
- 3 large eggs (150 grams), room temperature
- 3 tablespoons (42 grams) unsalted butter, melted
- 2 tablespoons (16 grams) all-purpose flour
- $1\frac{1}{2}$ teaspoons (4.5 grams) kosher salt
- 1 teaspoon (2 grams) Chinese five-spice powder
- 1 teaspoon (6 grams) vanilla bean paste
- $\frac{1}{2}$ teaspoon (1 gram) ground cinnamon
- $\frac{1}{4}$ teaspoon ground nutmeg

1. Line an 8-inch square baking pan with parchment paper, letting excess extend over sides of pan; lightly spray with cooking spray.
2. For crust: In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg and egg yolk, beating until combined. Beat in vanilla bean paste.
3. In a medium bowl, whisk together flour, baking powder, cinnamon, salt, and nutmeg. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Press dough into bottom of prepared pan. Freeze until firm, about 30 minutes.
4. Preheat oven to 350°F (180°C).
5. Using a fork, dock dough about every 1 inch.
6. Bake until golden brown and a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool on a wire rack for 10 minutes. Leave oven on.
7. For filling: In a large bowl, whisk together pumpkin and all remaining ingredients until smooth and well combined. Pour filling onto warm crust.
8. Bake until filling is set and an instant-read thermometer inserted in center registers 170°F (77°C) to 175°F (79°C), 55 minutes to 1 hour and 5 minutes. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into bars. Refrigerate in an airtight container for up to 3 days.





MOCHA RUGELACH

Makes 32 rugelach

These light and flaky cookies are popular among American and European Jews. Cream cheese is the secret to these incredibly tender crescents, and the sweet-bitter combination of dark chocolate and espresso powder in the filling makes for a delicately delicious treat.

- 2¾ cups (344 grams) all-purpose flour
- 2 tablespoons (24 grams) granulated sugar
- 1 teaspoon (2.25 grams) kosher salt, divided
- ¾ cup (170 grams) cold unsalted butter, cubed
- ⅔ cup (150 grams) cold cream cheese, cubed
- 1 large egg yolk (19 grams), room temperature
- 1 tablespoon (6 grams) plus 1½ teaspoons (3 grams) espresso powder, divided
- 1 teaspoon (4 grams) vanilla extract
- 4 ounces (113 grams) dark chocolate, melted
- 3 tablespoons (42 grams) firmly packed light brown sugar
- 1 tablespoon (15 grams) water
- 1 large egg (50 grams), room temperature

1. In the work bowl of a food processor, pulse flour, granulated sugar, and ¾ teaspoon (2.25 grams) salt until combined. Add cold butter, cold cream cheese, egg yolk, 1½ teaspoons (3 grams) espresso powder, and vanilla; process just until a crumbly, pale yellow dough forms. (Do not overprocess. Mixture should appear crumbly. It should be moist and hold together when pinched.)

2. Turn out dough onto a lightly floured surface, and shape into 2 disks (about 394 grams each). Wrap in plastic wrap, and refrigerate until cold, about 30 minutes, or up to overnight.

3. Line a baking sheet with parchment paper.

4. In a small bowl, stir together melted chocolate, brown sugar, remaining 1 tablespoon (6 grams) espresso powder, and remaining ¼ teaspoon salt.

5. On a lightly floured surface, roll half of dough into a 12-inch circle (about ¼ inch thick). (Keep remaining dough refrigerated until ready to use.) Working quickly and using a small offset spatula, spread half of chocolate mixture onto dough. Using a sharp knife or pizza wheel, cut dough into 16 triangles. Starting at base of each triangle, carefully roll toward point of dough. Place on prepared pan, tucking ends under. Repeat with remaining dough and remaining chocolate mixture. (See Note.) Refrigerate until firm, about 30 minutes.

6. Preheat oven to 375°F (190°C). Line a rimmed baking sheet with parchment paper. Place another rimmed baking sheet under prepared pan.

7. Place rugelach 2 inches apart on a prepared pan. (Keeping remaining unbaked rugelach in refrigerator.)

8. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water; brush onto rugelach.

9. Bake until tops are shiny and edges are golden brown, 15 to 20 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks. Repeat with remaining rugelach. Store in an airtight container for up to 5 days.

Note: Be sure to work quickly with the filling. Otherwise, it will harden and tear the dough when rolling, and the cookies will not work.

MOLASSES-GINGER CRINKLE COOKIES WITH ORANGE CREAM FROSTING

Makes 24 cookies

Inspired by the recipe for molasses crinkle cookies found on jars of Grandma's Molasses, these cookies are delightfully chewy, lightly crisp, and full of nuanced sweetness and warm winter spices. Finished with a swirl of sweet, slightly tangy frosting, these cookies take a humble recipe to new heights.

- ½ cup (113 grams) unsalted butter, softened
- ¼ cup (50 grams) all-vegetable shortening
- 1 cup (220 grams) firmly packed light brown sugar
- 1 large egg (50 grams), room temperature
- ¼ cup (85 grams) unsulphured molasses
- 2 tablespoons (30 grams) bourbon
- 2 teaspoons (8 grams) vanilla extract
- 3 cups (375 grams) all-purpose flour
- 2 teaspoons (4 grams) ground ginger
- 1½ teaspoons (3 grams) ground cinnamon
- 1¼ teaspoons (6.25 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (100 grams) plus 1 tablespoon (12 grams) turbinado sugar, divided

Orange Cream Cheese Frosting (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, shortening, and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating well. Beat in molasses, bourbon, and vanilla.
2. In a large bowl, whisk together flour, ginger, cinnamon, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Cover and refrigerate dough until firm, about 1½ hours.

3. Line baking sheets with parchment paper.
4. Shape half of dough into 1½-inch balls (about 38 grams each). (Keep remaining dough refrigerated.) Roll dough balls in ½ cup (100 grams) turbinado sugar, and place 2 inches apart on prepared pans. Gently flatten dough balls into 2-inch disks. Refrigerate for 30 minutes.
5. Preheat oven to 350°F (180°C).
6. Bake until puffed and set, 10 to 12 minutes. Let cool on pans for 3 minutes. Remove from pans, and let cool completely on wire racks. Repeat procedure with remaining dough.
7. Spread Orange Cream Cheese Frosting onto cooled cookies, and sprinkle with remaining 1 tablespoon (12 grams) turbinado sugar. Refrigerate in an airtight container for up to 4 days.

ORANGE CREAM CHEESE FROSTING

Makes about 3 cups

- 1 (8-ounce) package (226 grams) cream cheese, room temperature
- ½ cup (113 grams) unsalted butter, softened
- 2 teaspoons (6 grams) tightly packed orange zest
- 4 cups (480 grams) confectioners' sugar
- 1 teaspoon (4 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, butter, and orange zest at high speed until smooth and creamy, stopping to scrape sides of bowl. Add confectioners' sugar and vanilla, and beat at low speed until well combined, stopping to scrape sides of bowl. Increase mixer speed to high, and beat until light and fluffy, about 2 minutes. Use immediately.



Nutty AND Nice

THESE NUT-FILLED BAKES DELIVER
THE CRUNCHY, ROASTY-TOASTY
HOLIDAY FLAVORS YOU LOVE

Pistachio Raspberry Macarons
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Murphy's
Thumbprint
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ALMOND-PECAN BISCOTTI COOKIES

Makes about 38 cookies

These cookies challenge the hard and crunchy biscotti stereotype. Soft and tender, these biscotti pack a double dose of nuttiness with ground toasted pecans and almond extract before being finished with a bright white glaze.

2 cups (250 grams) all-purpose flour
 $\frac{2}{3}$ cup (75 grams) finely crushed toasted pecans (see Notes)
 $\frac{1}{2}$ cup (100 grams) granulated sugar
 $2\frac{1}{2}$ teaspoons (12.5 grams) baking powder
 $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt
 $\frac{3}{4}$ cup (168 grams) refined coconut oil (see Notes)
2 large eggs (100 grams), room temperature
1 teaspoon (6 grams) vanilla bean paste
 $\frac{1}{2}$ teaspoon (2 grams) almond extract
Vanilla-Almond Glaze (recipe follows)
Garnish: finely crushed toasted pecans

1. Preheat oven to 350°F (180°C). Line rimmed baking sheets with parchment paper.
2. In a large bowl, whisk together flour, pecans, sugar, baking powder, and salt.
3. In a small bowl, stir coconut oil until smooth, and add to flour mixture; add eggs, vanilla bean paste, and almond extract. Using clean hands, mix until well combined and a dough forms.
4. Scoop dough by tablespoonfuls (about 18 grams each), and roll into balls. Place 1 inch apart on prepared pans.
5. Bake, one pan at a time, until tops are set and bottoms are lightly browned, 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

6. Place racks with cookies on a sheet of parchment paper. Using a fork, dip cooled cookies, 1 or 2 at a time, into Vanilla-Almond Glaze to coat, letting excess drip off. Return cookies to racks. Garnish with pecans, if desired. Let stand until glaze is set, at least 2 hours, or up to overnight. Store in an airtight container for up to 4 days.

Notes: To finely crush toasted pecans, place them in a large resealable plastic bag and use a rolling pin to pound and crush until pieces are about $\frac{1}{8}$ inch or smaller. Measure or weigh the needed amount once finely crushed.

The coconut oil makes for a soft, slightly shiny dough that is easy to roll, and it contributes to these cookies' supertender, melt-in-your-mouth texture.

VANILLA-ALMOND GLAZE

Makes about $1\frac{1}{2}$ cups

4 cups (480 grams) confectioners' sugar
 $\frac{1}{3}$ cup (80 grams) water
1 teaspoon (6 grams) vanilla bean paste
 $\frac{1}{2}$ teaspoon (2 grams) almond extract
 $\frac{1}{4}$ teaspoon kosher salt

1. In a small bowl, whisk together confectioners' sugar, $\frac{1}{3}$ cup (80 grams) water, vanilla bean paste, almond extract, and salt until smooth and well combined. Use immediately.

CHOCOLATE-ORANGE-PISTACHIO FORGOTTEN COOKIES

Makes about 15 cookies

The magic of “forgotten cookies” begins as soon as they’re placed into a preheated oven and the oven is immediately turned off. This is followed by the most important step: the cookies are forgotten! Because the cookies bake slowly using the residual heat of the oven, the busy baker can go about their errands, finish the workday, or nestle into bed without having to worry about setting timers or leaving the oven on. Once the oven is opened again, the most perfect meringue-like cookies await. Lighter than air, with a chewy yet crisp consistency, these forgotten cookies receive an addition of chocolate chips, salted pistachios, and orange zest for extra flavor and texture.

- $\frac{1}{4}$ cup (60 grams) egg whites (about 2 large egg whites), room temperature
- $\frac{1}{8}$ teaspoon cream of tartar
- $\frac{1}{8}$ teaspoon kosher salt
- $\frac{1}{2}$ cup (100 grams) castor sugar
- $\frac{1}{2}$ cup (84 grams) mini semisweet chocolate chips
- $\frac{1}{4}$ cup (36 grams) finely chopped roasted salted pistachios
- $\frac{1}{2}$ teaspoon (3 grams) vanilla bean paste
- $\frac{1}{4}$ teaspoon (1 gram) tightly packed orange zest

1. Preheat oven to 375°F (190°C). Line a rimmed baking sheet with parchment paper.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, cream of tartar, and salt at medium-high speed until foamy. Add castor sugar in a slow, steady stream, beating until stiff, glossy peaks form, stopping to scrape sides of bowl. Gently fold in chocolate, pistachios, vanilla bean paste, and orange zest just until combined.
3. Using 2 regular-size spoons, scoop egg white mixture into 15 (1½- to 2-inch-wide) dollops (about 18 grams each), and place 1 inch apart on prepared pan; using the back of a spoon, swirl and swoop dollops as desired.
4. Place pan in oven; immediately turn oven off, and leave cookies in oven with door closed for at least 8 hours or up to 12 hours. Store in an airtight container for up to 1 week.

Note: Resist the urge to open the oven before the cookies are finished, as this will allow the heat to escape. After 8 hours, these cookies can remain in the cold oven for several more hours until you are ready to enjoy them. After 12 hours, store the cookies in an airtight container.





MARZIPAN THUMBPRINT COOKIES

Makes about 24 cookies

Comprised of a combination of almond flour and sugar, marzipan can be used to make many different kinds of treats, like these simple but sparkly cookies.

1½ cups (300 grams) unsalted butter, softened
½ cup (100 grams) granulated sugar
⅔ cup (200 grams) Marzipan (recipe follows), room temperature
2 large egg yolks (37 grams), room temperature
1 teaspoon (6 grams) vanilla bean paste
4 cups (500 grams) all-purpose flour
½ teaspoon (1.5 grams) kosher salt
White Chocolate Ganache (recipe follows)
Garnish: red, white, and green sparkling sugars

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add Marzipan, and beat until well combined. Beat in egg yolks and vanilla bean paste.
2. In a medium bowl, sift together flour and salt. With mixer on low speed, add flour mixture to butter mixture in two additions, beating until combined after each addition.
3. Turn out dough, and divide in half. Shape each half into a disk. Wrap in plastic wrap, and refrigerate for 30 minutes or up to overnight. (If refrigerating overnight, let dough stand at room temperature for about 15 minutes before rolling.)
4. Preheat oven to 325°F (170°C). Line baking sheets with parchment paper.
5. Between 2 sheets of parchment paper, roll half of dough to ½-inch thickness. Using a 2¼-inch fluted round cutter dipped in flour, cut dough, and place 1 inch apart on prepared pans. Using your thumb or the back of a spoon, create a 1-inch-wide indentation in center of each cookie. Repeat procedure with remaining dough, re-rolling scraps to use all dough. Freeze until firm, about 10 minutes.

6. Bake until bottoms are lightly browned, 18 to 24 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
7. Spoon White Chocolate Ganache in center of each cooled cookie. Garnish with sparkling sugars, if desired. Let stand until ganache is set, about 1 hour. Store in an airtight container for up to 4 days.

MARZIPAN

Makes 1½ cups

2¼ cups (216 grams) blanched almond flour
1½ cups (180 grams) confectioners' sugar
1 large egg white (30 grams)
2 teaspoons (8 grams) vanilla extract
2 teaspoons (8 grams) almond extract

1. In the work bowl of a food processor, pulse flour and confectioners' sugar until combined. Add egg white and extracts; process until mixture holds together when pressed between fingers. (If mixture is too dry, add water, 1 teaspoon [5 grams] at a time, processing after each addition.) Wrap tightly in plastic wrap, and refrigerate for up to 1 month.

WHITE CHOCOLATE GANACHE

Makes about ½ cup

3 tablespoons (45 grams) heavy whipping cream
4 ounces (113 grams) white chocolate, chopped

1. In a medium microwave-safe bowl, heat cream on high just until steaming, about 30 seconds. Add white chocolate; let stand for 5 minutes. Whisk until chocolate is melted and mixture is smooth. Use immediately.

SOFT AMARETTI COOKIES

Makes about 28 cookies

Derived from the Italian word for “bitter” (amaro), almond-rich amaretti cookies popped up in Italy in the Middle Ages. Though they can often be crunchy like biscotti, our quick and easy version promises a soft, chewy crumb and unparalleled sweet almond flavor.

- 10 ounces (284 grams) blanched almonds, lightly toasted (about 1¾ cups) (see Notes)
- 1¼ cups (250 grams) granulated sugar, divided
- ¾ cup (90 grams) confectioners’ sugar, divided
- ¾ teaspoon (2.25 grams) kosher salt
- 2 large egg whites (60 grams), room temperature
- ¾ teaspoon (3 grams) almond extract
- ¾ teaspoon (3 grams) vanilla extract

1. Preheat oven to 300°F (150°C). Line baking sheets with parchment paper.
2. In the work bowl of a food processor, pulse almonds and ¾ cup (150 grams) granulated sugar until almonds are finely ground, stopping to scrape sides of bowl. Add ¼ cup (30 grams) confectioners’ sugar and salt; pulse until combined. Add egg whites, one at a time, pulsing until combined after each addition. Add extracts, and pulse just until a dough forms.

3. In a small wide bowl, place remaining ½ cup (100 grams) granulated sugar. In another small wide bowl, place remaining ½ cup (60 grams) confectioners’ sugar.

4. Scoop dough by tablespoonfuls (about 18 grams each), and roll into balls. Roll balls in granulated sugar; roll in confectioners’ sugar. Place 1½ inches apart on prepared pans.

5. Bake, one pan at a time, until tops are cracked, bottoms are golden, and edges are just set, 20 to 24 minutes, rotating pan halfway through baking. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 4 days.

Notes: *If you can’t find blanched almonds, you can blanch your own. In a large heatproof bowl, cover whole almonds with boiling water; let stand for 1 minute. Drain through a fine-mesh sieve, then rinse under cold water. Pinch, peel off, and discard almond skins. Pat blanched almonds completely dry before using.*

To toast blanched almonds, place them on a dry baking sheet in a 350°F (180°C) oven until lightly browned and fragrant, stirring occasionally, 4 to 7 minutes.





PISTACHIO-RASPBERRY MACARONS

Makes 20 macarons

Known for their crisp exterior that gives way to a chewy middle, these elegant macarons are best paired with a glass of your favorite holiday libation.

2 cups (192 grams) superfine blanched almond flour
1½ cups (180 grams) confectioners' sugar
6 large egg whites (180 grams), room temperature
1 cup (200 grams) granulated sugar
Green gel food coloring*
¼ cup (28 grams) finely ground pistachios
Pistachio Buttercream (recipe follows)
Raspberry Curd (recipe follows)

1. Using a permanent marker, draw 2-inch circles 1 inch apart on 2 sheets of parchment paper (24 per sheet). Place parchment, marker side down, on 3 rimmed baking sheets.
2. In a medium bowl, sift together flour and confectioners' sugar.
3. In the heatproof bowl of a stand mixer, whisk together egg whites and granulated sugar by hand until frothy. Place bowl over a small saucepan of simmering water. Cook, whisking constantly, until sugar completely dissolves, mixture is warm to the touch, and a candy thermometer registers 160°F (71°C), about 2 minutes.
4. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until stiff peaks form. Add a small amount of food coloring, beating until desired color is reached. Fold in flour mixture. (Mixture should be thick and slowly but freely fall off the spatula in a "V" shape, and when you drag the spatula through the batter, it should move like lava and slowly come back together.)
5. Transfer batter to a pastry bag fitted with a medium round piping tip (Ateco #803). Holding piping tip perpendicular to pans, apply pressure to bag, leaving tip stationary, and pipe batter onto drawn circles until batter just reaches drawn circle. Move and lift tip in a quick circular motion as you finish piping each macaron shell to prevent points from forming on top of shells. Firmly tap pans vigorously on counter 5 to 7 times to release air bubbles. Sprinkle with pistachios. Let stand at room temperature until a skin forms on top, 1 to 2 hours. (Batter should feel dry to the touch and should not stick to your finger.)
6. Preheat oven to 300°F (150°C).
7. Bake, one pan at a time, until firm but wobbles slightly at the touch, 20 to 25 minutes. Let cool completely on pans.
8. Remove cooled macaron shells from pans. Turn half of shells flat side up.
9. Spoon Pistachio Buttercream into a pastry bag fitted with a ¼-inch round piping tip. Pipe a border of buttercream (about a heaping 1 tablespoon or 9 grams) onto shells with flat side up.

10. Spoon Raspberry Curd into a pastry bag; cut a ½-inch opening in tip. Fill center of buttercream border with curd (about 3 grams each). Gently top with remaining shells, flat side down. (Use light pressure to avoid cracking). Best served same day. Refrigerate in an airtight container for up to 3 days.

*We used Wilton Juniper Green Gel Food Coloring.

PISTACHIO BUTTERCREAM

Makes about 2½ cups

¾ cup (170 grams) unsalted butter, softened
3 cups (360 grams) confectioners' sugar
¼ cup (28 grams) finely ground pistachios
½ teaspoon (1.5 grams) kosher salt
Green gel food coloring

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, 2 to 3 minutes. Gradually add confectioners' sugar, pistachios, and salt, beating until smooth, stopping to scrape sides of bowl. Add a small amount of food coloring; beat until well combined, light, and fluffy, about 2 minutes. Use immediately.

RASPBERRY CURD

Makes about 1½ cups

3 cups (390 grams) frozen raspberries
½ cup (100 grams) granulated sugar
2 teaspoons (3 grams) lemon zest
1 tablespoon (15 grams) fresh lemon juice
3 large egg yolks (56 grams), room temperature
3 tablespoons (24 grams) cornstarch
¼ teaspoon kosher salt
4 tablespoons (56 grams) unsalted butter, softened

1. In a medium saucepan, bring raspberries, sugar, and lemon zest and juice to a boil over medium heat, stirring occasionally until sugar dissolves. Reduce heat, and simmer for 5 minutes. Transfer mixture to the container of a blender, and blend until smooth. Strain mixture through a fine-mesh sieve, discarding solids. Return mixture to saucepan, and heat over medium heat.
2. In a medium bowl, whisk together egg yolks, cornstarch, and salt. Add about one-fourth of hot raspberry mixture to egg yolk mixture, whisking constantly. Whisk egg yolk mixture into remaining hot raspberry mixture in pan. Cook over medium-high heat, whisking constantly, until thickened, 5 to 7 minutes. Remove from heat; whisk in butter, 1 tablespoon (14 grams) at a time, until melted and smooth until after each addition. Cover and refrigerate until thick and cold before using, at least 2 hours or up to 1 week.

HAZELNUT FINANCIERS

Makes 16 financiers

Financiers are always an elegant affair—but baked into fluted barquette molds, they take on a new dimension of elegance. Ours are sweetened with a touch of honey, but the real showstopper is the literal crowning glory: crunchy, salty Candied Hazelnuts.

$\frac{1}{2}$ cup plus 4 tablespoons (169 grams) unsalted butter, softened and divided
2 tablespoons (42 grams) honey
 $1\frac{1}{2}$ cups (140 grams) hazelnut flour
 $\frac{3}{4}$ cup plus 2 tablespoons (174 grams) granulated sugar
 $\frac{1}{2}$ cup (60 grams) all-purpose flour
 $\frac{1}{4}$ teaspoon kosher salt
3 large egg whites (90 grams), room temperature
1 tablespoon (18 grams) vanilla bean paste
Candied Hazelnuts (recipe follows)

1. Preheat oven to 400°F (200°C). Using 2 tablespoons (28 grams) softened butter, heavily butter 16 (5-inch) barquette molds* or a 24-cup mini muffin pan. Place molds on a baking sheet, and freeze until ready to use.
2. In a medium saucepan, melt remaining $\frac{1}{2}$ cup plus 2 tablespoons (141 grams) butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat; stir in honey. Let cool slightly.
3. In a large bowl, whisk together hazelnut flour, sugar, all-purpose flour, and salt. Add egg whites and vanilla bean paste, whisking until smooth. Slowly whisk in browned butter mixture just until incorporated. Spoon batter into prepared molds or muffin cups, filling three-fourths full. Tap molds to level batter. (See Note.) With molds still on baking sheet, place in oven.
4. Immediately reduce oven temperature to 375°F (190°C). Bake until a wooden pick inserted in center comes out clean, about 15 minutes, rotating pan

halfway through baking. (Alternatively, bake in mini muffin pan for 13 to 14 minutes.) Let cool completely in molds or muffin pan on wire racks.

5. Unmold financiers, using a knife if needed. Just before serving, top with Candied Hazelnuts. Best served same day. Store plain financiers in an airtight container for up to 1 week; top with Candied Hazelnuts just before serving.

**We used Gobel Nonstick Fluted Barquette Molds, available at surlatable.com.*

Note: *If you do not have 16 molds and need to bake in batches, keep the batter refrigerated. Do not stir remaining batter.*

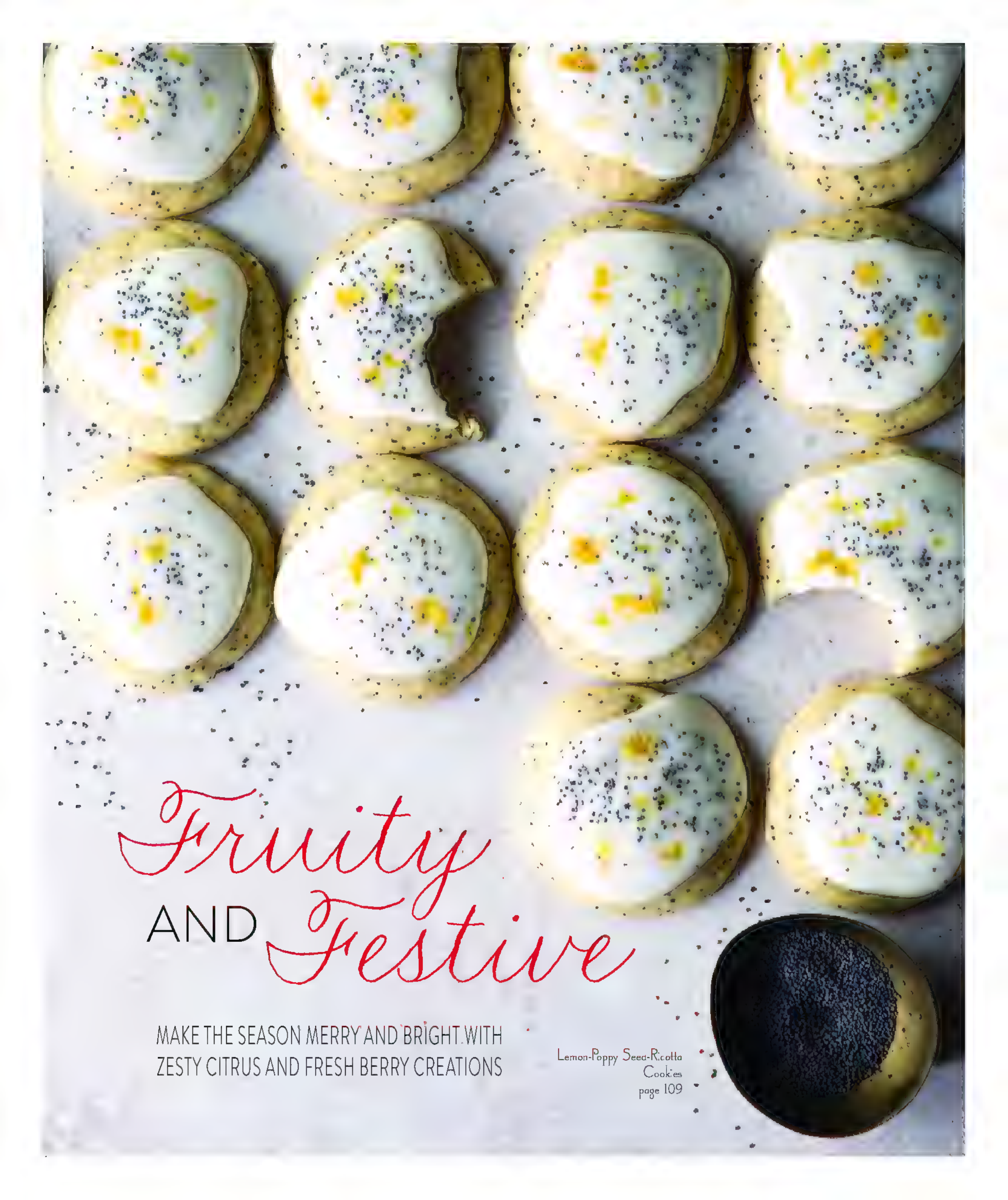
CANDIED HAZELNUTS

Makes about 1 cup

$\frac{1}{2}$ cup (100 grams) granulated sugar
 $1\frac{1}{2}$ tablespoons (22.5 grams) water
 $\frac{1}{2}$ cup (71 grams) dry-roasted hazelnuts, halved
 $\frac{1}{2}$ teaspoon (1.5 grams) flaked sea salt

1. Line a baking sheet with a nonstick baking mat.
2. In a small saucepan, stir together sugar and $1\frac{1}{2}$ tablespoons (22.5 grams) water just until moistened. Using a pastry brush dipped in water, brush down inside of pan. Cook over medium-high heat, gently swirling pan just until sugar dissolves; cook, without stirring or swirling pan, until mixture is light amber colored.
3. Immediately remove from heat, and quickly stir in hazelnuts; pour onto prepared pan. Using a heatproof spatula, spread hazelnuts in a single layer; sprinkle with salt. Let cool completely.
4. Gently tap hazelnuts on baking sheet to break into smaller pieces, and chop with a chef's knife. Best used same day. Keep uncovered until ready to use.





Fruity AND Festive

MAKE THE SEASON MERRY AND BRIGHT WITH
ZESTY CITRUS AND FRESH BERRY CREATIONS

Lemon-Poppy Seed-Ricotta
Cookies
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Spiced
Orange-Vanilla
Cookies
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FRUIT SLICE BARS

Makes 16 bars

Brimming with chewy fruit and warm whiskey, these shareable, festive bars will be all the buzz at your next Christmas party.

- 1 cup (128 grams) raisins
- 1 cup (128 grams) golden raisins
- 1 cup (128 grams) dried currants
- 1 cup (80 grams) chopped dried apples
- 1 cup (220 grams) firmly packed light brown sugar
- ½ cup (120 grams) water
- ½ cup (120 grams) Irish whiskey
- 1 tablespoon (8 grams) cornstarch
- 1 tablespoon (2 grams) orange zest
- ½ teaspoon (1 gram) ground allspice
- All-purpose flour, for dusting
- Shortcrust Pastry (recipe follows)
- 1 large egg (50 grams)
- 1 tablespoon (15 grams) heavy whipping cream

1. In a medium saucepan, bring all raisins, currants, apples, brown sugar, ½ cup (120 grams) water, whiskey, cornstarch, orange zest, and allspice to a boil over medium heat, stirring until sugar dissolves. Cook, stirring frequently, until mixture is thickened, about 15 minutes. Let cool completely.
2. Preheat oven to 375°F (190°C). Line an 8-inch square baking pan with foil, letting excess extend over sides of pan; spray foil with baking spray with flour.
3. On a lightly floured surface, roll half of Shortcrust Pastry into an 8-inch square. Transfer to prepared pan, pressing lightly. Spread cooled fruit mixture onto crust.

4. On a lightly floured surface, roll remaining Shortcrust Pastry into an 8-inch square; place on fruit mixture, pressing gently.
5. In a small bowl, whisk together egg and cream; brush onto crust.
6. Bake until crust is golden brown and bubbly around sides, 20 to 30 minutes. Let cool completely in pan on a wire rack.
7. Using excess foil as handles, remove from pan, and cut into 16 (4x1-inch) bars. Store in an airtight container for up to 4 days.

SHORTCRUST PASTRY

Makes 2 (8-inch) crusts

- 3½ cups (438 grams) self-rising flour
- ½ teaspoon (1.5 grams) kosher salt
- ¾ cup (170 grams) cold unsalted butter, cubed
- ½ cup (120 grams) ice water
- 1 tablespoon (13 grams) vanilla extract

1. In the work bowl of a food processor, pulse flour and salt until combined. Add cold butter; pulse until mixture is crumbly. With processor running, add ½ cup (120 grams) ice water and vanilla in a slow, steady stream until a soft dough forms. (Dough may be crumbly but should hold together when squeezed.)
2. Turn out dough onto a work surface, and divide in half. Shape each half into a rectangle. Wrap in plastic wrap, and refrigerate for at least 30 minutes or up to 3 days. If refrigerating longer than 1 hour, let dough stand at room temperature until slightly softened, 10 to 30 minutes, before rolling out.

RASBERRY-APRICOT LINZER COOKIES

Makes about 20 sandwich cookies

These Linzer cookies are as intricate and beautiful as a fresh-fallen snowflake but with a bright, fruity bite. The lemon-scented cookie dough lends a citrusy kick that plays beautifully with the fruit filling. A dusting of confectioners' sugar is the wintry accent that brings it all together.

- 3¼ cups (406 grams) all-purpose flour
- ⅔ cup (133 grams) granulated sugar
- ¼ teaspoon kosher salt
- ¾ cup plus 2 tablespoons (198 grams) cold unsalted butter, cubed
- 1 large egg (50 grams)
- 1 large egg yolk (19 grams)
- 1 teaspoon (4 grams) lemon extract
- ½ teaspoon (1 gram) packed lemon zest
- 3 tablespoons (60 grams) seedless raspberry jam
- 3 tablespoons (60 grams) apricot preserves
- ¼ cup (30 grams) confectioners' sugar

1. In the bowl of a stand mixer, whisk together flour, granulated sugar, and salt by hand. Using the paddle attachment, add cold butter, and beat at low speed until mixture is crumbly, about 2 minutes. Beat in egg, egg yolk, lemon extract, and lemon zest. Increase mixer speed to medium-low, and beat until a dough starts to form. Wrap dough in plastic wrap, and refrigerate for at least 1 hour.
2. Preheat oven to 350°F (180°C). Line rimmed baking sheets with parchment paper.
3. On a heavily floured surface, roll dough to ¼-inch thickness. Using a 2½-inch snowflake-shaped cutter, cut dough, and place 1 inch apart on prepared pans. Using a 1½-inch snowflake-shaped cutter, cut center from half of cookies. Reroll and cut scraps once. Place 1 inch apart on prepared pans.
4. Bake until bottom edges are lightly browned, 8 to 9 minutes. Let cool on pans for 5 minutes. Remove from pans, and let completely on wire racks.
5. In a small bowl, stir together jam and preserves. Spread about ½ teaspoon (3 grams) jam mixture onto flat side of all solid cookies. Dust top of cookies with cutouts with confectioners' sugar. Place cookies with cutouts, flat side down, onto jam mixture. Refrigerate in an airtight container for 3 days.





SPICED ORANGE-VANILLA COOKIES

Makes 12 cookies

Oranges and other winter citrus play a large role during Christmastime, originating from the tradition of families placing an orange in their stockings to represent the gold that Saint Nicholas would leave on the windowsills of the poor. These sweet, orange-scented cookies could be the start of a new tradition in your family this year.

- ½ cup (100 grams) granulated sugar
- ¼ cup (50 grams) vanilla sugar, plus more for rolling
- 2 teaspoons (2 grams) orange zest
- ½ cup (113 grams) unsalted butter, softened
- 1 large egg (50 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- ½ teaspoon (2 grams) vanilla extract
- 1½ cups (188 grams) all-purpose flour
- 3 tablespoons (24 grams) cornstarch
- 1 teaspoon (5 grams) baking powder
- ½ teaspoon (1 gram) ground allspice
- ¼ teaspoon (1.25 grams) baking soda
- ¼ teaspoon kosher salt

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, whisk together sugars and orange zest by hand until sugar is fragrant, about 1 minute. Add butter; beat at medium speed until light and fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg and egg yolk, one at a time, beating until combined after each addition and stopping to scrape sides of bowl. Beat in vanilla extract.
3. In a medium bowl, whisk together flour, cornstarch, baking powder, allspice, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until just combined and no dry spots remain, stopping to scrape bottom and sides of bowl.
4. Using a 3-tablespoon spring-loaded scoop, scoop dough (about 45 grams each), and roll into balls. (Dough will be soft but workable.) Roll dough balls in vanilla sugar, and place 2 inches apart on prepared pan.
5. Bake until lightly browned and edges are set, 15 to 20 minutes, rotating pans halfway through baking. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on a wire rack. Store in an airtight container for up to 4 days.

PRO TIP

To make ahead, roll dough into balls, and place on a parchment paper-lined baking sheet. Cover and refrigerate overnight. Roll cold dough balls in vanilla sugar just before baking.

CRANBERRY JAM PECAN BARS

Makes about 24 bars

Quick homemade fruit jam and buttery streusel take these not-too-sweet bars over the top.

Crust:

- 2½ cups (313 grams) all-purpose flour
- ¾ cup (150 grams) granulated sugar
- 1 teaspoon (3 grams) kosher salt
- ¾ teaspoon (3.75 grams) baking powder
- 1 cup (227 grams) cold unsalted butter, cubed
- 1 large egg (50 grams)

Filling:

- 5 cups (520 grams) fresh or frozen cranberries, divided
- 2 cups (400 grams) granulated sugar
- ½ cup (120 grams) applesauce
- 1 tablespoon (5 grams) orange zest
- ⅛ teaspoon kosher salt
- 1½ tablespoons (12 grams) cornstarch
- 1½ tablespoons (22.5 grams) water
- ½ cup (57 grams) roughly chopped pecans

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking dish with parchment paper, letting excess extend over sides of pan.
2. For crust: In the bowl of a stand mixer fitted with the paddle attachment, whisk together flour, sugar, salt, and baking powder by hand. Add cold butter, and beat at medium speed until crumbly. Add egg, beating until combined and dough sticks together when pressed. Reserve 1 cup (130 grams) mixture in a small bowl; press remaining mixture into bottom of prepared pan.
3. Bake for 18 minutes. Leave oven on.
4. For filling: In a large heavy-bottomed saucepan, bring 3 cups (312 grams) cranberries, sugar, applesauce, orange zest, and salt to a boil over medium-high heat, stirring frequently until sugar dissolves. Reduce heat, and simmer, stirring occasionally, until cranberries begin to burst and mixture has thickened slightly, about 10 minutes.
5. In a small bowl, whisk together cornstarch and 1½ tablespoons (22.5 grams) water until smooth; stir into cranberry mixture. Cook until thickened, about 2 minutes. Remove from heat; stir in remaining 2 cups (208 grams) cranberries. Spread mixture in an even layer onto prepared crust. Sprinkle reserved 1 cup flour mixture and pecans onto cranberry mixture.
6. Bake until crust is golden brown and filling is bubbly, 30 to 45 minutes. Let cool completely in pan on a wire rack. Refrigerate until firm, about 1 hour, or freeze for 15 minutes.
7. Using excess parchment as handles, remove from pan, and cut into bars. Store in an airtight container for up to 4 days.





FRUITCAKE COOKIE SANDWICHES

Makes 20 sandwich cookies

Around the holidays, fruitcakes start to make their appearance in stores, but none are as delicious as these cookies. Chock-full of fruits, nuts, and warm spices, these little sandwiches are a new take on a classic holiday cake. The batter comes together easily, filling your kitchen with a sweet, festive aroma.

- 1 cup (227 grams) unsalted butter, softened
- $\frac{3}{4}$ cup (150 grams) granulated sugar
- $\frac{3}{4}$ cup (165 grams) firmly packed light brown sugar
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- $2\frac{1}{4}$ cups (281 grams) all-purpose flour
- 1 teaspoon (3 grams) kosher salt
- $\frac{1}{2}$ teaspoon (2.5 grams) baking powder
- $\frac{1}{2}$ teaspoon (2.5 grams) baking soda
- $\frac{1}{2}$ teaspoon (1 gram) ground cinnamon
- $\frac{1}{2}$ teaspoon (1 gram) apple pie spice
- 2 cups (180 grams) quick-cooking oats
- $\frac{1}{2}$ cup (57 grams) sliced almonds
- $\frac{1}{2}$ cup (102 grams) chopped green and red candied cherries
- $\frac{1}{2}$ cup (80 grams) chopped dried cherries
- Cherry Buttercream (recipe follows)

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

3. In a medium bowl, sift together flour, salt, baking powder, baking soda, cinnamon, and pie spice. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined and stopping to scrape sides of bowl. Add oats, almonds, and all cherries, beating until combined and stopping to scrape sides of bowl. Using a $\frac{1}{2}$ -tablespoon spring-loaded scoop, scoop dough (about 32 grams each), and place 2 inches apart on prepared pans.
4. Bake until edges are golden brown and top is lightly browned, 10 to 15 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Spoon Cherry Buttercream into a pastry bag fitted with a small French star piping tip (Ateco #863). Pipe buttercream onto flat side of half of cookies. Top with remaining cookies, flat side down. Store in an airtight container for up to 4 days.

CHERRY BUTTERCREAM

Makes about 3 cups

- 1 cup (227 grams) unsalted butter, softened
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{2}$ teaspoon (2 grams) almond extract
- $3\frac{3}{4}$ cups (600 grams) confectioners' sugar*
- $\frac{1}{4}$ cup (72 grams) pure cherry concentrate

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, salt, and almond extract at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar and cherry concentrate, beating until well combined and stopping to scrape sides of bowl. Increase speed to medium, and beat until smooth and fluffy, about 1 minute. Use immediately.

*We used C&H® Powdered Sugar.

LEMON-POPPY SEED-RICOTTA COOKIES

Makes about 30 cookies

These soft, cakey cookies are made with nutty poppy seeds, which lend a rich flavor and pair beautifully with a citrusy zest and sweet glaze. For a treat that brightens the coldest days, these cookies are a must!

½ cup (113 grams) unsalted butter, softened
1 cup (200 grams) granulated sugar
2 large eggs (100 grams), room temperature
1 cup (225 grams) whole-milk ricotta cheese*
1 tablespoon (8 grams) lemon zest
2 teaspoons (8 grams) vanilla extract
2 cups (250 grams) all-purpose flour
2 tablespoons (18 grams) poppy seeds
2 teaspoons (10 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
Cream Cheese Glaze (recipe follows)
Garnish: lemon zest, poppy seeds

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Add ricotta, lemon zest, and vanilla, beating just until combined.
2. In a medium bowl, whisk together flour, poppy seeds, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined and stopping to scrape sides of bowl. (Dough will be sticky.) Cover with plastic wrap; refrigerate for 1 hour.

3. Preheat oven to 350°F (180°C). Line rimmed baking sheets with parchment paper.
4. Using a 1½-tablespoon spring-loaded scoop, scoop dough (about 32 grams each), and place 2 inches apart on prepared pans.
5. Bake until lightly browned, 12 to 14 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
6. Drizzle Cream Cheese Glaze onto cooled cookies; garnish with lemon zest and poppy seeds, if desired. Store in an airtight container for up to 3 days.

**We used BelGioioso® Ricotta con Latte®.*

CREAM CHEESE GLAZE

Makes about 1¼ cups

4 ounces (113 grams) cream cheese, softened
2 cup (240 grams) confectioners' sugar
2 tablespoons (30 grams) fresh lemon juice

1. In a medium bowl, whisk cream cheese until smooth. Add half of confectioners' sugar; whisk until smooth. Whisk in lemon juice. Whisk in remaining confectioners' sugar until smooth and well combined. Use immediately.





JAM-FILLED RUGELACH

Makes 24 rugelach

The Yiddish word rugelach means “little twists” or “rolled things.” This traditional crescent-shaped and fruit-filled cookie is enjoyed year-round but is particularly popular during the Jewish holiday of Hanukkah. Made with a combination of butter and cream cheese, the dough for these rugelach is light, flaky, and downright irresistible.

- 1 cup (125 grams) all-purpose flour
 - ½ cup (113 grams) cold unsalted butter, cubed
 - 4 ounces (113 grams) cold cream cheese, cubed
 - 3 tablespoons (18 grams) finely ground toasted almonds
 - ½ teaspoon lemon zest
 - ¼ teaspoon kosher salt
 - 2 tablespoons (30 grams) heavy whipping cream
 - 1 cup (320 grams) jam or preserves*
 - 2 tablespoons (24 grams) granulated sugar
 - 1 teaspoon (2 grams) ground cinnamon
 - 1 large egg (50 grams), lightly beaten
- Garnish: confectioners' sugar

1. In the work bowl of a food processor, pulse flour, cold butter, cold cream cheese, almonds, lemon zest, and salt until mixture is crumbly. Add cream, pulsing just until dough forms a ball. Divide dough in half; shape each portion into a disk. Wrap tightly in plastic wrap; refrigerate until firm, about 1 hour.
2. Line baking sheets with parchment paper.
3. On a lightly floured surface, roll half of dough into a 9- to 10-inch circle. Spread half of jam on dough circle, and sprinkle with half of granulated sugar and half of cinnamon. Using a pastry wheel or a sharp knife, cut dough into 12 triangles. Starting at base of triangle, roll up each, pinching pointed end to seal. Place 2 inches apart on prepared pans. Repeat with remaining dough, remaining jam, remaining granulated sugar, and remaining cinnamon. Refrigerate for 30 minutes.
4. Preheat oven to 350°F (180°C). Brush beaten egg on rugelach.
5. Bake until golden brown, 15 to 20 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Garnish with confectioners' sugar, if desired. Store in an airtight container for up to 4 days.

*We used Bonne Maman® Strawberry Preserves.



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